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Villiera Brut Natural 2001

After a controlled second fermentation in the bottle, to create the magical sparkle, an extended period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine. The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

variety : Chardonnay | 100% Chardonnay
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : **alc :** 12.12 % vol **rs :** 1.89 g/l **pH :** 3.4 **ta :** 5.82 g/l **so2 :** 7 mg/l **fso2 :** 0 mg/l
type : Sparkling **style :** Very Dry
pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- **1998**: John PLATTER Wine Guide - 4½ Stars
- WINE Magazine - 4 Stars
- **1999**: John PLATTER Wine Guide - 4½ Stars
- SA Trophy Wine Show - Silver Medal
- **2001**: John PLATTER Wine Guide - 5 Stars
- **2002**: John PLATTER Wine Guide - 4½ Stars
- **2003**: John PLATTER Wine Guide - 4½ Stars
- Veritas Awards - Silver Medal
- **2004**: John PLATTER Wine Guide - 4½ Stars
- International Wine & Spirit Competition - Best in Class & Silver Medal
- International Wine Challenge - Bronze Medal
- **2005**: John PLATTER Wine Guide - 4½ Stars
- **2006**: DECANTER World Wine Awards - Silver Medal
- **2007**: John PLATTER Wine Guide - 4½ Stars
- International Wine Challenge - Great Value award Winner & Silver Medal
- DECANTER World Wine Awards - Bronze Medal

ageing : The 2001 Villiera Brut Natural was made without the use of any preservative while maintaining the usual quality standard. The only condition is that it be consumed within 4 years of release, because maturation will take place at an accelerated rate.

in the vineyard : This innovative Cap Classique is created for those consumers who are both environmentally aware and health conscious. Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards.

about the harvest: Hand picked grapes were delivered in perfect condition to the cellar where they were gently pressed. The cuvee underwent both a natural primary fermentation and a natural malolactic fermentation, after which it evolved on the primary lees for a period of 6 months without the involvement of additives. Importantly, the addition of sulphur was avoided throughout the entire process.

in the cellar : After a controlled second fermentation in the bottle, to create the magical sparkle, an extended 2 year period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine. The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

Villiera Wines
Stellenbosch
021 865 2002