

## Villiera Brut - Special Dosage NV

This "Methode Cap Classique" (bottle fermented sparkling wine) is a blend of red & white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The extra dosage makes the wine softer and fruitier than usual.

**variety :** Chardonnay | 50% Chardonnay; 35% Pinot Noir; 15% Pinotage

**winery :** Villiera Wines

**winemaker :** Jeff Grier

**wine of origin :**

**analysis :** alc : 12.25 % vol   rs : 14 g/l   pH : 3.25   ta : 6 g/l

**type :** Sparkling   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

**ageing :** Villiera Brut can age for at least 2 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

**in the cellar :** For our Villiera Brut slightly unripe healthy grapes are pressed very gently using a Champagne pressing programme. Only the cuvee (best quality juice) is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle, which takes 6 weeks, producing CO<sup>2</sup>. The sparkling wine is matured in contact with the lees for 18 months.



### Villiera Wines

Stellenbosch

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[www.villiera.com](http://www.villiera.com)