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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^2. The sparkling wine is matured in contact with the lees for 18 months.



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