

Villiera Monro Brut 1995

Rich, creamy yeasty nose, with a full, ripe bready flavour on the middle palate developing finesse and complexity on the aftertaste. Powerful and bracing to drink now it will still continue to improve for up to 3 years.

variety : Chardonnay | Pinot Noir, Chardonnay

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin :

analysis : alc : 12.8 % vol rs : 6.5 g/l pH : 3.2 ta : 6.0 g/l

type : Red

pack : Bottle closure : Cork

in the cellar : Whenever conditions favour the production of fine sparkling wine we intend to create Monro Brut Premiere Cuvee. The 1995 vintage was ideally suited to quality sparkling wine production. Although slightly warm, the fruit arrived in perfect condition and the result is in the bottle. For our 1995 Monro Brut, healthy whole grapes were pressed very gently using a Champagne pressing programme. Only the Cuvee (best quality juice) was used in the blend. The Chardonnay component was fermented in used barrels for extra complexity. After blending, Monro Brut can age for at least 3 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

Villiera Wines

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