

## Villiera Shooting Star Brut NV - The Light Cap Classique

This light "Cap Classique" (bottle fermented sparkling wine) is a blend of red & white grapes displaying light, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.

**variety** : Chardonnay | 55% Chardonnay, 30% Pinot Noir, 15% Pinotage

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** : Stellenbosch

**analysis** : alc : 9.5 % vol rs : 7.0 g/l pH : 3.25 ta : 6.5 g/l

**type** : Cap\_Classique **style** : Dry **body** : Light

**pack** : Bottle **size** : 750ml **closure** : Cork

Shooting Star is a new innovation from Villiera. Renowned for their pioneering efforts, Villiera has created the first low alcohol Cap Classique without quality compromise. When Cap Classique was first enjoyed, drinkers likened the experience to tasting the stars.

**in the vineyard** : Our lighter, sandy soils are ideal for producing more delicate, lighter wine which is why Villiera focuses on Cap Classique.

**about the harvest**: Slightly unripe, healthy grapes are harvested from a mix of trellised and bush vine vineyards, beginning in mid January.

**in the cellar** : Whole bunches are pressed very gently using a Champagne pressing program. Only the cuvee (best quality juice) is used in the blend. After blending, a small amount of alcohol is removed to ensure it meets the requirements for light wine. Yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing CO<sub>2</sub>. The sparkling wine is matured in contact with the lees for 24 months. Shooting Star 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.



### Villiera Wines

Stellenbosch

021 865 2002

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