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Villiera Monro Brut 2008

Rich, creamy, yeasty nose, with a full, ripe toasty flavour on the middle palate developing finesse and complexity on the aftertaste.



variety : Chardonnay | 55% Chardonnay, 45% Pinot Noir
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 7.11 g/l **pH :** 3.2 **ta :** 6.7 g/l
type : Sparkling **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

- 2016 Sommerliers Selection Award Winner 5B Fizz (MCC Vintage)
- 2015 Veritas Awards - Double Gold
- 2014 TAJ Classic Wine Bacchus Trophy for best MCC
- 2014 Top 100 SA Wine Challenge Winner
- 2013 FNB Amorim cork MCC Challenge - Gold Medal
- 2013: Classic Wine Top Scoring MCC for 2013
- SA Wine Inded Score -93 Points

ageing : Powerful and rich to drink now it will still continue to improve for up to 3 years.

A Prestige cuvee, produced whenever conditions favour the production of fine sparkling wine. The name is a family name which the Griers are proud to associate with their flagship. This Cap Classique is made with maturation potential in mind.

in the vineyard : Villiera, a family run winery, is situated in the Stellenbosch region, where the prevailing Mediterranean climate favours, the growing of vines. We are a pioneering quality wine company committed to preserving the environment and we have been rewarded with membership to the Biodiversity of Wine Initiative.

about the harvest: 2008 was a dry, relatively warm year. The vineyards were healthy and ripening occurred early. Healthy grapes were picked by hand and delivered to the cellar in whole bunch form.

in the cellar : Whole bunches were carefully deposited into pneumatic bag presses and gently pressed using a champagne pressing cycle. Only the cuvee (best quality juice) was used in the blend. Part of the Chardonnay (half) was fermented in used oak barrels for extra complexity. After blending with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle, followed by extended lees contact of 4½ years.

Bottled: October 2008 | Disgorged: January 2013

Villiera Wines
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