

Villiera Tradition Brut NV

This Cap Classique (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, 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 | 70% Chardonnay, 30% Pinot Noir

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : **alc** : 12.1 % vol **rs** : 8 g/l **pH** : 3.19 **ta** : 6.3 g/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml, 1500ml **closure** : Cork

2025 Global Sparkling Masters - Gold
2025 Decanter Awards - Silver
2024 Veritas Awards - Gold
2024 Tim Atkin SA Special Report - 90 Points
2024 Michelangelo Awards - Gold
2024 Fine Wine Awards - 91 Points
2024 SAWi Awards - Top 10
2024 National Wine Challenge - Double Gold
2023 Intercontinental Wine Challenge - Gold
2023 Tim Atkin SA Special Report - 91 Points
2023 Gilbert & Gaillard - 89 Points
2023 Platter's Wine Guide - 4 Stars

ageing : Tradition Brut can age for at least 2 years from date of purchase.

Tradition was the first Cap Classique produced by Villiera in 1984, with the help of Champagne producer Jean Louis Denois. The cream and the red label indicate the use of white and red grapes used in the blend.

Available in 750ml and 1.5 litre bottles

about the harvest: Slightly unripe, healthy grapes are harvested early in the season by hand.

in the cellar : Whole bunches are deposited directly in the presses (pneumatic) and pressed very gently according to a Champagne pressing programme. Only the cuvee (the 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 the magical bubble. The sparkling wine is matured in contact with the lees for an average of 18 months.



Villiera Wines

Stellenbosch

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