

Villiera Tradition Brut NV

This "Méthode 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 zesty freshness that is a result of crisp acidity and delicate fruit.

Sushi, shellfish, salads, Dim - sum, grilled fish.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : alc : 12 % vol rs : 8 g/l pH : 3.19 ta : 6.3 g/l
type : Cap_Classique style : Dry
pack : Bottle size : 750ml closure : Cork

2018 Tim Atkin SA Special Report - 92 points
2018 IWSC - Silver Outstanding
2017 Veritas Awards - Gold Medal
2017 Tim Atkin SA Special Report - 91 Points
2017 Sommeliers Selection Wine List - Economically Savvy Wine by the Glass (only one selected)
2017 Sommelier Selection Wine List - FIZZ MCC NV (one of 2 selected)
2017 SA Wine Index Awards - Grand Gold
2016 International Wine & Spirit Competition - Silver
2016 Sommeliers Selection Award Winner - 1D Wine By the Glass - Fizz
2015 Veritas Awards - Gold Award -91 points
2015 SAA Premium Class
2015 SA Wine Index score -
2015 Selected by SAA for Service to First Class and Business Class Passengers
2014 Veritas Awards - Silver
2011 John Platter Wine Guide - 4 Stars
Michelangelo GOLD
Gilbert & Gaillard International Challenge GOLD

ageing : Traditional 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.

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

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