

Villiera Tradition Brut N/V 1.5 L

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 zestiness that is a result of crisp acidity and rich 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 **wooded**

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

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.

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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