

## Villiera Monro Brut 2010

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

*Also available in gift boxes*

**variety** : Chardonnay | 60% Chardonnay, 40% Pinot Noir

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** : Stellenbosch

**analysis** : alc : 12.15 % vol   rs : 6.1 g/l   pH : 3.4   ta : 5.0 g/l

**type** : Sparkling   **style** : Dry   **body** : Full

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

2017 SAWi Wards - Platinum  
2017 SA Wine Index Awards - Platinum  
2016 Platter Wine Guide - 4½ Stars  
2016 SA Wine Index - Platinum  
2016 Veritas Wine Competition - Double Gold  
2015 International Wine & Spirit Competition - Silver Outstanding  
2016 Platter Wine Guide 2016 - ½ Stars  
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 Index 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.

**about the harvest**: 2010 was a relatively cool year. The vineyards were healthy and ripening occurred late. 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 6 years.

### Villiera Wines

Stellenbosch

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

