

Villiera Brut Natural 2014

A rich, creamy yeasty aroma with a full, ripe toasty flavour on the palate finishing dry with a savoury aftertaste.

The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

variety : Chardonnay | 100% Chardonnay

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 11.87 % vol rs : 1.05 g/l pH : 3.41 ta : 6.45 g/l so2 : 7 mg/l

type : Cap_Classique **style :** Very Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : Maturation will occur at a quicker rate and should be consumed within 3 years of release.

Brut Natural was another pioneering effort from Villiera, first made in 1998. It is a Blanc de Blanc created for those consumers who are both environmentally aware and health conscious. Importantly, the addition of sulphur was avoided throughout the entire process.

in the vineyard : Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards.

about the harvest: Healthy, slightly unripe grapes were hand harvested and delivered in perfect condition to the cellar.

in the cellar : Whole bunches were carefully pressed. The cuvee underwent both a natural primary fermentation and natural malolactic fermentation, after which it evolved on the primary lees for a period of 6 months without the involvement of additives. After a controlled 2nd fermentation in the bottle, to create the magical sparkle, an extended 3½ year period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine.



Villiera Wines

Stellenbosch

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