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Villiera Monro Brut 2012

Rich, creamy, yeasty nose, with a refreshing flavour on the middle palate developing finesse and complexity on the aftertaste.
Also available in gift boxes



variety : Chardonnay | 61% Chardonnay, 30% Pinot Noir, 9% Pinot Meunier
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 7.8 g/l **pH :** 3.24 **ta :** 7.02 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2018 South African Wine Index Platinum 95+
2017 Annual "Wine of the Month Club" - First Place
2017 Platter Wine Guide 2018/ - 4½ Stars
2017 Tim Atkin - 94 Points
2017 Veritas Wine Competition - Double Gold
2017 SAWi Wards - Platinum (+95 points)
2017 SA Wine Index Awards - Platinum
2016 Platter Wine Guide - 4½ Stars
2016 SA Wine Index - Platinum
2016 Veritas Wine Competition - Double Gold
2015 InternationalWine&SpiritCompetition - Silver Outstanding
20164Platter Wine Guide 2016 - ½Stars
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
2018 Decanter - Silver
2018 Platter Wine Guide - 4½ Stars
2017 IWSC - Outstanding Silver
2017 Michelangelo - Gold

ageing : Powerful and rich to drink now, but 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: 2012 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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