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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 :** 3.21 **ta :** 7.02 g/l
type : Cap_Classique **style :** Dry **body :** Full
pack : Bottle **size :** 0 **closure :** Cork

2019 Platter Guide - 5 Stars
2019 Platter Guide - MCC of the Year
2018 SAWi - Platinum +95
2018 International Wine & Spirits Awards - Gold Outstanding
2018 International Wine & Spirits Awards - Trophy
2018 Veritas Awards - Gold
2018 Decanter - Silver
2018 Platter Wine Guide - 4½ Stars
2017 IWSC - Outstanding Silver
2017 Michelangelo - Gold
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 SAWi Awards - Platinum
2016 Platter Wine Guide - 4½ Stars
2016 SAWi Awards - Platinum
2016 Veritas Wine Competition - Double Gold
2015 International Wine & Spirits Awards - Silver Outstanding
2016 Platter Wine Guide - 4½Stars
2016 Sommeliers 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, 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

Bottled: September 2012

Disgorged: February 2018

Villiera Wines

Stellenbosch

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www.villiera.com