

Villiera Monro Brut 2014

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

variety : Chardonnay | 58% Chardonnay, 30% Pinot Noir, 12% Pinot Meunier

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 7 g/l pH : 3.15 ta : 7 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

SAWi - Platinum 100

Michelangelo International Wine & Spirits Awards - Cap Classique Trophy Winner

Gilbert & Gaillard International Challenge - 95 Points

National Wine Challenge - Top 100 & Double Platinum

International Wine & Spirits Competition - 91 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: 2014 was a relatively cool year with some rain in the harvest. Only 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 5 ½ years.



Villiera Wines

Stellenbosch

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