

Villiera Pearls of Nectar NV

This Cap Classique (bottle fermented sparkling wine) is made mostly from white grapes (Chardonnay) and it is enriched by the addition of a higher dosage to emphasize the fruit and ensure a slightly sweeter taste. It is balanced by racy acidity and can be used for general enjoyment, celebrations or with desserts at the end of a meal.

variety : Chardonnay | Chardonnay blend

winery : Villiera Wines

winemaker : Alexander Grier

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 38 g/l pH : 3.15 ta : 7.6 g/l

type : Cap_Classique

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

2025 Global Sparkling Masters - Silver

Villiera has been making Cap Classique since 1984. We have been leaders and innovators in the category and have produced a Demi Sec for a few clients for many years. In 2022 we decided to add a Nectar to the range, to satisfy market demand. Eye-catching packaging has been used to suit the style. The word "Pearls" refers to the magical string of tiny bubbles and the pearls of nectar that attract birds and insects to the many indigenous flowers on Villiera.

about the harvest: Slightly unripe, healthy grapes are harvested early in the season by hand

in the cellar : Whole bunches are deposited directly in the presses (pneumatic) and pressed very gently according to a Champagne pressing programme. Only the cuvee (the best quality juice) is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing the magical bubble. The sparkling wine is matured in contact with the lees for an average of 18 months.



Villiera Wines

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