

Villiera Monro Brut 2017

Villiera Monro Brut 2017 has a rich, creamy, yeasty nose, with a refreshing flavour on the middle palate developing finesse and complexity on the aftertaste.

This Cap Classique pairs well with seafood.

variety : Chardonnay | 65% Chardonnay, 35% Pinot Noir

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : **alc** : 12 % vol **rs** : 6.1 g/l **pH** : 3.22 **ta** : 6.9 g/l

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

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

2025 Global Sparkling Masters - Gold
2024 Veritas Awards - Double Gold
2024 Tim Atkin SA Special Report - 94 Points
2024 Fine Wine Awards - Gold
2024 Decanter Awards - Silver
2024 National Wine Challenge - Double Platinum
2024 SAWi Awards - Top 10

ageing : Powerful and rich to drink now, but it will still continue to improve for up to 3 years.

A prestige cuvée, produced whenever conditions favour the production of fine sparkling wine. The name is a family name which the Griers were proud to associate with their flagship. This Cap Classique is made with maturation potential in mind.

about the harvest: 2017 was a relatively cool year with perfect ripening conditions. 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 cuvée (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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