

Villiera Pearls of Nectar Rose NV

Joyful, rich pink colour, vivacious cascading bubbles and the full rich flavour of Pinot Noir combined with the elegance of Chardonnay and the uniqueness of Pinotage. 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 : Pinot Noir | 35% Pinot Noir, 30% Pinotage, 30% Chardonnay, 5% Pinot Meunier

winery : Villiera Wines

winemaker : Alexander Grier

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 38 g/l pH : 3.35 ta : 6.5 g/l

type : Cap_Classique **style :** Sweet **body :** Full **taste :** Fruity

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

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. The colour is achieved by adding about 2 % of a specially prepared red wine made from Pinot Noir. 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 then matured in contact with the lees for an average of 18 months.



Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com