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Villiera Gold 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 | 100% Chardonnay
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Western Cape
analysis : **alc :** 11.47 % vol **rs :** 36.5 g/l **pH :** 3.29 **ta :** 7.1 g/l
type : Cap_Classique **style :** Sweet **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Villiera Gold elevates our tradition of premium Cap Classique with a modern, luxurious twist. This refined blend of Chardonnay and Pinot Noir, made using the traditional method, showcases our expertise in sparkling wine. The standout feature is 22-carat edible gold flakes, adding visual allure and enhancing the sensory experience. The gold-patterned label reflects the wine's innovation and timeless sophistication. Each bottle is crafted with care, ensuring the gold flakes complement the fine bubbles and crisp, fresh flavours, making Villiera Gold ideal for grand celebrations.

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 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. After the wine is disgorged and matured on the lees for a minimum of 12 months, the wine is topped up with a precise dosage mixture, and the 22 carat edible gold flakes are carefully added to create a visually stunning effect.

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