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Villiera Monro Brut 1998

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

variety : Chardonnay | Chardonnay, Pinot Noir
winery : Villiera Wines
winemaker : Jeff Grier, Anton Smal
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 6.0 g/l **pH :** 3.45 **ta :** 4.9 g/l
type : Sparkling **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

1997 - Veritas, 2003, Double Gold Medal
1997 - Juliet Cullinan Wine Connoisseur's Award, 2003, Second
1996 - Veritas, 2002, Gold Medal
1996 - JOHN PLATTER Wine Guide, 2003, 4 Stars
1995 - Veritas, 2000, Silver Medal
1995 - JOHN PLATTER Wine Guide, 2001, 4 Stars
1995 - Basel Wine Fair (Switzerland), 2001, Gold Medal
1993 - International Wine and Spirit Competition, 2000, Silver Medal
1993 - Veritas, 1999, Gold Medal

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

in the cellar : Whenever conditions favour the production of fine sparkling wine we intend to create Monro Brut Premiere Cuvee. The 1998 vintage was suited to quality sparkling wine production. For our 1998 Monro Brut , healthy whole grapes were pressed very gently using a Champagne pressing programme. Only the Cuvee (best quality juice) was used in the blend. The Chardonnay component was fermented in used barrels for extra complexity. After blending, with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle and extended lees contact for 5 years. Monro Brut can age for at least 3 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

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