



Villiera Tradition Brut NV

main variety Chardonnay

vintage NV

analysis alc: 11.5 | ph: 3.35 | rs: 7.0 | ta: 6.0

type Sparkling

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of origin Stellenbosch

tasting notes

This "Méthode Cap Classique" (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.

Available in 1.5Lt; 750ml & amp; 375ml.

ageing potential

Tradition Brut can age for at least 2 years from date of purchase.

blend information

50% Chardonnay, 30% Pinot Noir, 16% Pinotage, 4% Pinot Meunier

in the vineyard

Area of Origin: Stellenbosch

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 3 years.