

Villiera Tradition Rosé Brut NV

main variety Pinot Noir

vintage NV

analysis alc: 12.0 | ph: 3.35 | rs: 8.8 | ta: 6.2

type Sparkling

producer Villiera Wines

style Dry

winemaker Jeff Grier



tasting notes

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 providing the colour. This is the Tradition rose - rich in flavour with a long finish.

ageing potential

Tradition Rose 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.

blend information

40% Pinot Noir, 30% Pinotage, 25% Chardonnay, 5% Pinot Meunier

in the vineyard

Our aim is to reflect the specific character of the terroir, as well as the unique characteristics of each vintage in our wines. We also commit ourselves to ongoing quality improvement in the vineyard.

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 Pinotage. 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. After riddling and disgorging a small amount of dosage is added to balance.