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Villiera Brut Natural 2011

A rich, creamy yeasty aroma with a full, ripe toasty flavour on the palate finishing dry with a savoury aftertaste.

The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

variety : Chardonnay | 100% Chardonnay
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 11.22 % vol **rs :** 2.2 g/l **pH :** 3.55 **ta :** 5.5 g/l **so2 :** 2 mg/l
type : Sparkling **style :** Very Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SA Wine Index score: 92 points
SILVER at 2015 International Wine & Spirit Competition



ageing : Maturation will occur at a quicker rate and should be consumed within 3 years of release.

Brut Natural was another pioneering effort from Villiera, first made in 1998. It is a Blanc de Blanc created for those consumers who are both environmentally aware and health conscious. Importantly, the addition of sulphur was avoided throughout the entire process.

in the vineyard : Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards.

about the harvest: Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards. Healthy, slightly unripe grapes were hand harvested and delivered in perfect condition to the cellar.

in the cellar : Whole bunches were carefully pressed. The cuvee underwent both a natural primary fermentation and natural malolactic fermentation, after which it evolved on the primary lees for a period of 6 months without the involvement of additives. After a controlled 2nd fermentation in the bottle, to create the magical sparkle, an extended 3 year period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine.

Villiera Wines
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