



Villiera Mono Brut 2006

main variety Chardonnay

vintage 2006

analysis alc: 12.39 | ph: 3.3 | rs: 7.7 | ta: 6

type Sparkling

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of origin Stellenbosch

tasting notes

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

ageing potential

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

blend information

50% Chardonnay; 50% Pinot Noir

in the cellar

Whenever conditions favour the production of fine sparkling wine we create Monro Brut our Prestige Cuvee. The 2006 vintage was suited to quality sparkling wine production. For our 2006 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. Part of 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 over 4 years.

Blend: 50 % Pinot Noir - for body and flavour 50 % Chardonnay - for elegance and freshness

Bottled September 2006 | Disgorged: December 2010