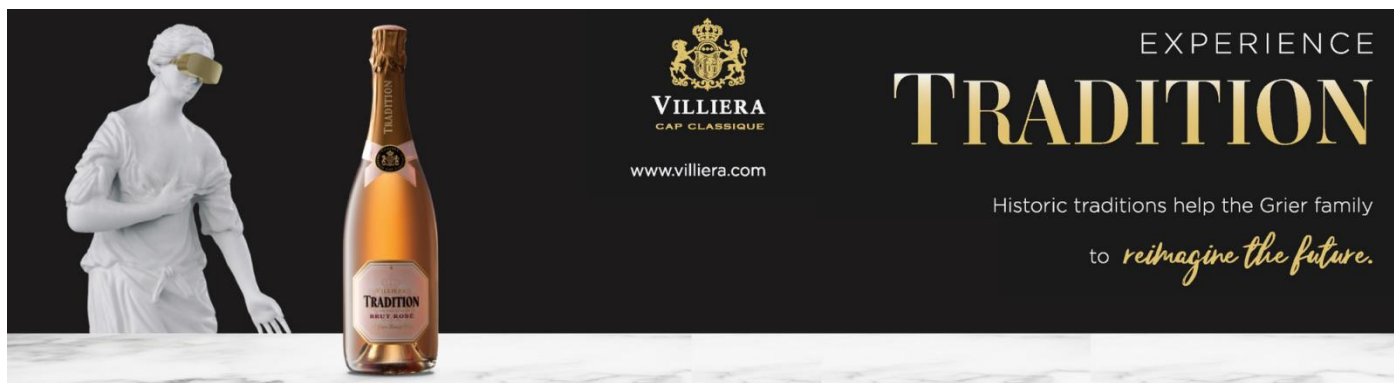




VILLIERA TRADITION ROSÉ BRUT



VARIETY: 35 % Pinot Noir, 30 % Chardonnay
30 % Pinotage, 5 % Pinot Meunier

VINTAGE: N/V

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: Tradition Rosé Brut followed Tradition in 1987 and it was the first bottle fermented Rosé produced in South Africa. It is now a leader in this category.

HARVEST DETAILS: Slightly unripe healthy grapes are harvested early in the season by hand.

CELLAR TREATMENT: 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 Pinot Noir. 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.

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. This is the Tradition Rose - rich in flavour with a long finish.

AWARDS: Michelangelo Wine Awards: **GOLD**
Platter's Guide: **4 Star**

ANALYSIS:

Alcohol:	12 vol %
Residual Sugar:	8.5 g/li
Total Acid:	6.2 g/li
pH:	3.35

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