VILLIERA
CAP CLASSIQUE

VILLIERA TRADITION BRUT



PRODUCT BACKGROUND
Using the traditional method and all the traditions of the bottle-fermented category, we created Tradition, the first Cap Classique produced by Villiera in 1984. The cream and the red label indicate the use of white and red grapes used in the blend.

HARVEST DETAILS
Slightly unripe,healthygrapesareharvested earlyin 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. 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 18 months.

TASTING NOTES
This Cap Classique (bottle-fermented sparkling wine) blends red and white grapes and shows the full, balanced yeasty complexity synonymous with this style. The wine retains its fresh, racy zestiness, driven by crisp acidity and delicate fruit. Tradition Brut can age for at least 2 years from the date of purchase.

AWARDS
Platter's Guide: **4 Stars**
SAWi: **Top 10 / PLATINUM**
National Wine Challenge: **DOUBLE GOLD**
Michelangelo Wine Award: **GOLD**
International Wine Challenge: **GOLD**
Veritas Awards: **GOLD**
Amorim Cap Classique Challenge: **DOUBLE GOLD**
Fine Wine Awards: **94 Points**

VARIETY
30 % Pinot Noir
70 % Chardonnay

VINTAGE
N/V

AREA OF ORIGIN
Stellenbosch

ALCOHOL
11.76 vol %

RESIDUAL SUGAR
7.2 g/li

TOTAL ACID
7.1 g/li

pH 3.19

Tel: +27 (0) 21 865 2002 | e-mail: wine@villiera.co.za |www.villiera.com