



Villiera Monroe Brut 2011

main variety Chardonnay

vintage 2011

analysis alc: 11.6 | ph: 3.16 | rs: 8.3 | ta: 7.1

type Cap_Classique

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of origin Stellenbosch

body Full

tasting notes

Rich, creamy, yeasty nose, with a refreshing flavour on the middle palate developing finesse and complexity on the aftertaste. Powerful and rich to drink now, but it will still continue to improve for up to 3 years.

Also available in gift boxes

ageing potential

Powerful and rich to drink now it will still continue to improve for up to 3 years.

blend information

60% Chardonnay, 40% Pinot Noir

about the harvest

2011 was a relatively cool year. The vineyards were healthy and ripening occurred late. Healthy grapes were picked by hand and delivered to the cellar in whole bunch form.

in the cellar

Whole bunches were carefully deposited into pneumatic bag presses and gently pressed using a champagne pressing cycle. Only the cuvee (best quality juice) was used in the blend. Part of the Chardonnay (half) was fermented in used oak barrels for extra complexity. After blending with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle, followed by extended lees contact of 6 years.

Bottled: September 2011

Disgorged: August 2017