



Villiera Starlight Brut NV - The Light Cap Classique

main variety Chardonnay

vintage NV

analysis alc: 9.62 | ph: 3.3 | rs: 7.5 | ta: 6.5

type Cap_Classique

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of Stellenbosch

body Light

tasting notes

This light "Methode Cap Classique" (bottle fermented sparkling wine) is a blend of red & white grapes displaying light, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.

blend information

50% Chardonnay, 30% Pinot Noir, 20% Pinotage

in the vineyard

Our lighter, sandy soils are ideal for producing more delicate, lighter wine which is why Villiera focuses on Cap Classique.

about the harvest

Slightly unripe, healthy grapes are harvested from a mix of trellised and bush vine vineyards, beginning in mid January.

in the cellar

Whole bunches are pressed very gently using a Champagne pressing program. Only the cuvee (best quality juice) is used in the blend. After blending, a small amount of alcohol is removed to ensure it meets the requirements for light wine. Yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing CO₂. The sparkling wine is matured in contact with the lees for 12 months. Starlight Brut can age for at least 2 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.