

FIZZY THERAPY



VILLIERA  
CAP CLASSIQUE

## MONRO BRUT

**VARIETY:** 55 % Chardonnay, 45 % Pinot Noir

**VINTAGE:** 2008

**AREA OF ORIGIN:** Stellenbosch

**PRODUCT BACKGROUND:** A Prestige cuvee, produced whenever conditions favour the production of fine sparkling wine. The name is a family name which the Griens are proud to associate with their flagship. This Cap Classique is made with maturation potential in mind.

**HARVEST DETAILS:** 2008 was a dry, relatively warm year. The vineyards were healthy and ripening occurred early. Healthy grapes were picked by hand and delivered to the cellar in whole bunch form.

**CELLAR TREATMENT:** 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 4½ years.

**TASTING NOTES:** Rich, creamy, yeasty nose, with a full, ripe toasty flavour on the middle palate developing finesse and complexity on the aftertaste. Powerful and rich to drink now it will still continue to improve for up to 3 years.

**AWARDS:** Gold Medal at Amorim Cork MCC Challenge 2013.  
Classic Wine Top Scoring MCC for 2013.  
TAJ Classic Wine 2014 Bacchus Trophy for best MCC.  
Top 100 SA Wine Challenge Winner 2014.

**ANALYSIS:**

Bottled:	October 2008
Disgorged:	January 2013
Alcohol:	12 vol %
Residual Sugar:	7,11 g/li
Total Acid:	6.7 g/li
pH:	3.2



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