

FIZZY THERAPY



VILLIERA
CAP CLASSIQUE

TRADITION ROSÉ BRUT



VARIETY: 55 % Pinotage, 20 % Pinot Noir
20 % Chardonnay, 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 Pinotage. 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 providing the colour. This is the Tradition Rose - rich in flavour with a long finish.

ANALYSIS:

Alcohol:	11.85 vol %
Residual Sugar:	8.5 g/li
Total Acid:	6.6 g/li
pH:	3.4

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