



TRADITION BRUT

VARIETY: 30 % Pinot Noir, 70 % Chardonnay

VINTAGE: N/V

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: Tradition was the first Cap Classique produced by Villiera in 1984, with the help of Champagne producer Jean Louis Denois. The cream and the red label indicate the use of white and red grapes used in the blend.

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. 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 “Méthode Cap Classique” (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, 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. Tradition Brut can age for at least 2 years from date of purchase.

AWARDS: Gilbert & Gaillard International Challenge: **GOLD**
International Wine & Spirits Competition: **SILVER OUTSTANDING**
Platter’s Wine Guide: **4 Stars**
Sommeliers Selection: **Listed & Stand-Out Wine**
SAWi: **PLATINUM**
Michelangelo Awards: **DOUBLE GOLD**
2018 Tim Atkin Report: **92 points & Best Value SA Cap Classique**
2019 Tim Atkin Report: **90 points**

ANALYSIS:

Alcohol:	12.1 vol %
Residual Sugar:	8 g/li
Total Acid:	6.3 g/li
pH:	3.19

Available in 1.5 LI, 750 ml and 375 ml

