



RED WOLF



VILLIERA TRADITION BRUT

VINTAGE

NV

VARIETAL

70% Chardonnay, 30% Pinot Noir

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

Tradition Brut was first produced by Villiera in 1984, with the help of Champagne producer Jean Louis Denois. Healthy grapes are harvested early in the season by hand. Whole bunches are deposited directly in the presses (pneumatic) and pressed very gently according to the Champagne pressing program. 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. The sparkling wine is then matured in contact with the lees for an average of 18 months.

ABOUT THE WINERY

Villiera is a leading South African producer with a range of award-winning Cap Classique sparkling wines.

Labor practices are accredited by The Wine and Agricultural Ethical Trading Association. As members of the Biodiversity of Wine Initiative, Villiera is committed to environmental preservation.

Farming methods are environmentally friendly, including natural pest control methods (e.g., ducks, not insecticide). Natural resource consumption is also sustainable, with initiatives such as a solar power facility, a wildlife preserve, water conservation and recycling, and greening projects to reduce the winery's carbon footprint.

WEBSITE

Villiera.com

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.

FOOD PAIRING

From potato chips to fried chicken, dishes with asparagus or avocado, sushi, Chinese, Thai, smoked or grilled fish, omelets & chicken satay

ANALYSIS

Alcohol: 12%
TA: 6 g/l
RS: 7 g/l
pH: 3.35

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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