



RED WOLF



VILLIERA TRADITION BRUT ROSÉ

VINTAGE

NV

VARIETAL

35% Pinot Noir, 30% Chardonnay,
30% Pinotage, 5% Pinot Meunier

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

Slightly unripe 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 a Champagne pressing programme. Only the Cuvee (the best quality juice) is used in the blend. The color 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. The 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.

The Tradition Brut Rosé was the first bottle fermented rosé in South Africa.

TASTING NOTES

Tart strawberry on the nose, strawberry shortcake and a hint of rhubarb. The same comes through on the pallet a rich mouthfeel with a refreshingly crisp finish.

FOOD PAIRING

Semi firm delicate cheeses, salads, sushi, popcorn, or even a not too sweet rhubarb and strawberry dessert

ANALYSIS

Alcohol: 12%
TA: 6.2 g/l
RS: 8.5 g/l
pH: 3.35

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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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