

# What's Bubbling?

HARVEST 2013

Our responsible approach to social aspects of our business has ensured a willing workforce. We have been unaffected by the unrest that has occurred in the Western Cape fruit farming community. Harvest is in full swing and everyone is going about their business with as much vigour as usual.

Excellent ripening conditions have lead to healthy fruit harvested, starting mid January. It is only the economy that is not under control which is affecting business in existing markets.



To overcome this we have opened up new markets in China and Africa. Recently Cathy visited our agent in Ghana where we have been relatively successful. Apart from building relationships, she built up a sweat. The climate is hot and humid and she had a comprehensive tour from informal traders to top hotels where wine is showing signs of considerable growth. Cathy claims we are in good hands because Isaac Tetteh, our agent, is one impressive character who commands a lot of respect.



## IN THIS ISSUE

- [Villiera Events](#)
- [Wine Awards](#)
- [New Release](#)
- [Wine Club](#)
- [Queries & Private Wine Tastings](#)

become a fan

follow us

## Villiera Events

### Game Drive Evenings

Our evening Game Drive program closes after the last game drive on the 17th of April. Prior to that we have further Game Drives on the 6th of March and 3rd of April.

The evenings begin at 17h00 and includes a guided drive through part of our vineyard to the Wildlife Sanctuary, where you will see numerous antelope and bird species. Upon your return to the Wine Sanctuary, you will experience a tasting followed by a light supper.

These evenings offer you an opportunity to experience all we have to offer for R200 per person. Bookings are required and should be made through Celeste at Villiera on Tel. 021 865 2002 or [celeste@villiera.com](mailto:celeste@villiera.com).



### Autumn Festival

Our Autumn Festival is planned for 6 April 2013. You are welcome to visit us between 11h00 and 15h00 for a relaxed day of wine in the garden. There will be live music and food stalls to cater for all your needs. A cover charge of R50/person is payable and you need to book with Lucinda (Tel. 021 865 2002 or email [wine@villiera.com](mailto:wine@villiera.com)) Tasting stations will be dotted around the garden, featuring different wine styles. Needless to say, all our wines will be available by the bottle to enjoy on the day or by the case to take home. Special offers will be an added incentive to make the trip.



### 2013 MILES FOR SMILES Fun Run

This takes place on Wednesday 1st May (Workers Day). The run/walk involves a 5km route through our vineyards followed by a prize giving. After the run, you can enjoy our usual wine tasting experience. All ages are welcome and bookings can be done by downloading an entry form [HERE](#) or contact Villiera.

Many of you supported the last event where over R14000 was raised for Operation Smile. This year Robin Brewer is organising another event as part of his Grade 7 Bridge House leadership organisational skills. Your support in making this another successful event would be greatly appreciated. It is a lot of fun too, and David Grier himself will be present - the man who has run many miles for many smiles.



### Cap Classique and Sally Williams Nougat

This experience was launched in August 2012 and the positive feedback received has inspired us to offer it as a permanent option in the Wine Sanctuary. Three of our Cap Classiques plus the Grier Brut (produced in France) are paired with an appropriately compatible nougat.

If you wish to experience the taste sensation, you should ask our tasting room staff to present it to you when you visit. The cost for this experience is R50 per person.

## Wine Awards

We enjoyed a great finish to the year with our Monro Brut receiving a *Platter 5 star rating*, making Villiera the most successful bubbly producer in terms of quality, according to this important guide. To date we have gained five 5 star ratings for Cap Classique.

We also won the trophy for the best bubbly in the *5 Nations (New Zealand, Australia, SA, Argentina, Chile) Wine Competition*. To top it all we won the trophy for best wine overall which is a first for bubbly and South Africa.



## New Release



### Starlight - The Light Cap Classique

Success in Cap Classique and our pioneering spirit have combined to create another first on the South African wine scene. We have produced the country's first low alcohol Cap Classique and it was recently released as STARLIGHT. Feedback from the market has shown a demand for STARLIGHT. Villiera focuses on Cap Classique and bubbly is naturally delicate and light, so it was only natural that Villiera would look to this category to satisfy the market demand. Starlight is an exciting development offering bubbly lovers a "light" alternative without quality compromise. All the requirements for Cap Classique are fulfilled except the bubbly is lighter and fresher, which make it the ideal choice for our modern lifestyle. It is packaged accordingly with its fresh diamond shaped label and glittering silver foil. We all know stars are like diamonds in the sky.

When Cap Classique was first enjoyed, drinkers likened the experience to tasting the stars. Since then it has truly become the drink of the stars, from romantic dinners to parties beneath them. Where there are stars there is Starlight MCC- "The Light Cap Classique". More is available on [Twitter](#), [Facebook](#) and our website.

### Monro 2006

Our flagship red, a blend of Merlot and Cabernet Sauvignon is sold as a more mature option from Villiera. We have recently moved on to the 2006 vintage and it is showing well, with dark fruit, integrated wood spice, a hint of mint and a good structure. It is ready to drink but could be further matured - it is designed to keep for more than 10 years in good conditions. It is a great partner for a good piece of steak or venison.

A SILVER medal winner in the *International Wine Challenge* and *International Wine & Spirits Competition* (best in class).

## Wine Club

We embarked on developing our Wine Club with the last newsletter and we have already signed up many members. This is a reminder to those who have not yet reacted.

To join simply email [club@villiera.com](mailto:club@villiera.com) to receive your membership form. For further information & benefits of joining, contact Lucinda on Tel. 021 865 2002.

All new members that join at the farm or when placing an order for delivery (minimum order of a case) will receive a bottle of [Monro 2006](#), free of charge. Please leave an open compartment in one of your boxes for the free bottle.



## Queries & Private Wine Tastings

Gauteng  
Karen Green  
083 2974215  
[karen@imagine.co.za](mailto:karen@imagine.co.za)

Western Cape  
Villiera  
021) 865 2002 / 3  
[wine@villiera.com](mailto:wine@villiera.com)

Villiera Wines is situated 40km from Cape Town, 20 km from Paarl and 10 km from Stellenbosch.

Take exit 39 from the N1 highway.

Travel 2km the R304 in the direction of Stellenbosch.

Villiera is at the T-junction on your right, opposite the Koelenhof winery.

GPS Coordinates : Latitude:-33.837222 Longitude: 18.792778

[View location on Google Maps](#)

# Unlocking Nature

[View our online pricelist here](#) | [Join our WINECLUB for loyalty benefits](#)