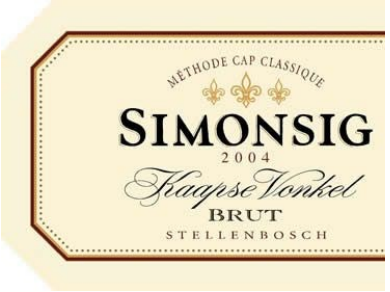
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Simonsig Kaapse Vonkel Brut 2003

Veritas 2005 - Bronze
The lovely pale straw colour indicates good evolution after 12 months on the yeast lees. Gentle whole bunch pressing ensures that only the highest quality juice is extracted and very little extraction from the skins occurs. The nose shows ripe biscuity red grape flavours and the soft yeasty bouquet of freshly baked bread. The mousse is extremely fine and creamy on the palate enhancing the exquisite toasted almond flavours. A delicate and refreshing Cap Classique with delicious full flavour intensity. The 2003 Kaapse Vonkel has a lingering elegant finish to add a festive sparkle to any occasion.

As an aperitif the Kaapse Vonkel will add sparkle to any celebration. Delicious with fresh oysters or patÃ©. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect for cleaning the palate. The 2003 vintage Kaapse Vonkel is excellent to enjoy with food.



variety : Chardonnay | 50% Chardonnay, 47% Pinot Noir, 3% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.2 % vol **rs :** 5.6 g/l **pH :** 3.1 **ta :** 7.5 g/l
type : Sparkling
pack : Bottle

Veritas 2005 - Bronze

ageing : Kaapse Vonkel is ready to drink when it is released. Further bottle ageing brings more richness and complexity and under good cellaring conditions the wine will last for up to 10 years.

in the vineyard : Frans Malan, the founder of Simonsig, was the first producer of MÃ©thode Champenoise in South Africa dating back to 1971. Kaapse Vonkel became the first Cap Classique to use all three of the classic grape varieties used in Champagne when Pinot meunier was introduced in 1997. It is, like Pinot noir, a red grape variety with delicious aromatic fruit flavours and blossoms early in the evolution of the wine.

An ideal cold and wet winter was followed by a cool growing season with very healthy vineyards. The first Pinot Meunier was picked on 14 January, our earliest start ever. The cool conditions resulted in high natural acidity, ideal low pH levels and excellent fruit flavour intensity. A significant portion of the Chardonnay cuvee is barrel fermented in French oak for more complexity. Partial malolactic fermentation on the Chardonnay cuvee is done to add to the flavour.

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