

## Simonsig Encore Vin Sec 2000

The lovely pale straw colour indicates good evolution after three years on the yeast lees. The nose shows ripe biscuity red grape flavours, which is followed by hints of toasted nuts and freshly baked bread. The higher than normal Chardonnay content gives the wine a young citrusy zest. The mousse is fine and creamy on the palate enhancing the nutty, biscuity flavour. The elegant sweetness of this Sec Sparkling wine is perfectly integrated and adds even more length and body to this already well balanced wine.

As an aperitif the 2000 Encore will add sparkle to any celebration. Delicious with fresh oysters or paté. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect for cleaning the palate. The 2000 vintage Encore is excellent to enjoy with food.

**variety :** Pinot Noir | 54% Pinot Noir, 40% Chardonnay, 6% Pinot Meunier

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.3 % vol    rs : 22.0 g/l    pH : 3.1    ta : 7.8 g/l

**type :** Sparkling

**pack :** Bottle    **closure :** Cork

**ageing :** Encore is ready to drink when it is released having spent three years on the yeast lees. Further bottle ageing brings more richness and complexity.

**in the vineyard :** Simonsig was the first producer of Méthode Champenoise in South Africa dating back to 1971. At that time the grapes used were Chenin Blanc and Clairette Blanche, but since 1987 Pinot Noir and Chardonnay have been used. The third grape variety of Champagne is Pinot Meunier and Simonsig is currently the only producer in South Africa adding this variety. It is a red grape with aromatic fruit flavours that blossoms early in the evolution of the wine. The 1997 vintage was the first to contain some Pinot Meunier in the blend.

A relatively warm winter led to retarded budding during the spring of 1999. The winter brought 21% less rain than the previous year and virtually no rain fell during the hottest summer in many years. Supplementary irrigation was crucial to grow quality grapes. The vintage was characterised by very high sugar levels and rich full bodied wines.



### Simonsig Family Vineyards

Stellenbosch

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