

Simonsig Kaapse Vonkel Brut 2005

18e Proefschrift Wijnconcours 2006, Amsterdam: Best Sparkling Wine (non-Champagne) of the year 2007

A delicate sophisticated Cap Classique with delicious flavour intensity. The nose shows delicate floral aromas with hints of ripe yellow apples and citrus freshness. The yeasty bouquet follows through to the unmistakable character of freshly baked bread on the palate. The mousse is refined with a gentle, creamy texture which enhances the exquisite roasted almond nuttiness. The Kaapse Vonkel has beautiful finesse and the elegant finish lingers well, leaving the taste buds calling for more.

As an aperitif the Kaapse Vonkel will add sparkle to any celebration. Delicious with fresh oysters or pat . Excellent with lighter soup courses and ideal to accompany dessert as it is perfect for cleaning the palate. The 2005 vintage Kaapse Vonkel is excellent to enjoy with food.

variety : Chardonnay | 55% Chardonnay, 42% Pinot Noir, 3% Pinot Meunier

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.45 % vol rs : 7.7 g/l pH : 3.06 ta : 7.0 g/l va : 0.47 g/l so2 : 151 mg/l fso2 : 31 mg/l

type : Sparkling **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

1996: Wine of the Month 2000 Winner

1997: Veritas 2001 - Silver

1998: Veritas 2002 - Silver

1999: 2002 Wine Magazine Cap Classique Challenge - Winner

2000: Veritas 2003 - Silver

2001: Juliet Cullinan Wine Connoisseur's Award 2003 - MCC category winner Silver

2001: 2004 Wine Magazine Cap Classique Challenge - 4 stars

2001: 2004 Veritas - Gold

2003: 2004 Perswijn Competition held in Scheveningen, Netherland - Best Sparkling Wine in Category - Non-Champagne

2005: 18e Proefschrift Wijnconcours 2006, Amsterdam: Best Sparkling Wine (non-Champagne) of the year 2007

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 M 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. Similar to Pinot noir, it is a red grape variety with delicious aromatic fruit flavours and blossoms early in the evolution of the wine.

Very low yields and more Chardonnay going to the Kaapse Vonkel made this the smallest vintage ever, but after a long wait the fruit had delicious ripe flavours and excellent quality. A small quantity of fruit from a high altitude vineyard in the Helshoogte area gave the wine wild herb aromas and a tight steely finish.



Simonsig Family Vineyards

Stellenbosch

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