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Simonsig Kaapse Vonkel Brut 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 patÃ©. 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 : Pinot Noir | 58% Pinot Noir, 39% Chardonnay, 3% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 8.6 g/l **pH :** 3.1 **ta :** 7.9 g/l
type : Sparkling **style :** Dry
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 Connoisseurâ€™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 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. 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

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