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Simonsig Kaapse Vonkel Brut Rose 2007



A full flavoured dry Rosé made by the Classic Méthode Cap Classique method of fermentation in the bottle. Careful blending of three red grape varieties has created a wine with harmony and smoothness on the palate.

A delightful bright, rosy salmon pink colour which contrasts the string white pearly bubbles. The aromas of rose petals and red berries dominate the nose and reveal its red grape origins. The mousse is fine and enthusiastic and brings out the floral and yeasty aromas in the mouth. A mouthfilling roundness on the palate shows ample fresh fruit intensity and body which is perfectly balanced by a subtle acid structure that leads to a crisp and refreshing dry finish. A wine to celebrate your most romantic moments.

The colour and smoothness make it the only choice for a romantic candle lit dinner or watching a summer sunset on a secluded beach. Enjoy with sweet and sour dishes, lamb, warm desserts, fruit salads with red fruits and berries.

variety : Pinotage | 90% Pinotage, 10% Pinot Noir
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 6.0 g/l **pH :** 3.3 **ta :** 6.6 g/l
type : Sparkling
pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards - Seal of Approval

ageing : Delicious when youthful and refreshing when the primary grape bouquet is at its best.

in the vineyard : Frans Malan, the patriarch of the Malan family who own Simonsig Wine Estate, pioneered Méthode Champenoise in South Arica. In 1971 he became the first South African winemaker to use the classic bottle fermentation process to make the first vintage of the legendary Simonsig Kaapse Vonkel. In 2006 the Brut Rosé was launched to expand the range of styles offered by this innovative estate.

The 2005 winter was wet and cold with 31% more rainfall during the winter months. Spring and early summer was characterised by low rainfall and cool growing conditions up to Christmas when temperatures soared into the 30's. More windy days than normal helped to moderate the effect of the heat on the vines. Devastating veld fires in the Western Cape caused severe damage in certain areas including Table Mountain. Harvesting took place during the last week of January and the grapes were perfectly healthy with high acidity and healthy low pH's.

Simonsig Family Vineyards

Stellenbosch

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