

Simonsig Kaapse Vonkel Brut Rose 2008

Heritage

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he pioneered Cap Classique in 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.

Style of Wine

A full flavoured dry sparkling Rosé made by the traditional Methodé Cap Classique by a second fermentation in this bottle. Careful blending by our experienced winemaker creates a succulent Rosé with fragrant berry fruitiness, finesse and silky smoothness on the palate.

Wine Description

A bright, delightful rosy pink colour which contrasts the string white pearly bubbles. Aromas of rose petals and strawberries dominate the nose. The mousse is fine and creamy and brings out the floral and yeasty aromas. A fine balance and structure add to a mouthfilling roundness on the palate and shows simple fresh fruit intensity. A subtle acidity leads to a crisp and refreshing dry finish.

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. Irresistible with smoked salmon.

variety : Pinotage | 63% Pinotage 29% Pinot Noir 8% Pinot Meunier

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.28 % vol rs : 6.5 g/l pH : 3.32 ta : 7.1 g/l

type : Sparkling style : Dry taste : Fruity

pack : Bottle closure : Cork

2008 2011 Platter's Guide: 4 stars

2007 2010 Platter's Guide: 4 stars 2009 Platter's Guide: 4 stars

2006 2007 Wine Magazine Cap Classique Challenge: 3 stars; 2007 Veritas: Silver Medal

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

in the vineyard : Vintage Description

Very cold winter with high rainfalls was ideal for even budbreak. With very fruitful buds and large number of flowering a very large crop was predicted. Cold, rainy and windy conditions during flowering effected berry set, leading to smaller loose bunches. Pinot Noir showed uneven ripening, and bunches that turned colour late were left on the vines to ripen properly and were harvested a week later. Base wines showed a lot of promise and acid levels provided excellent structure and a low pH. Good management and extra attention had to be paid to pick the selected Pinotage blocks earlier to preserve the delicate fruitiness.

Simonsig Wine Estate

Stellenbosch

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