

## Simonsig Kaapse Vonkel Brut Rosé 2009

Bright, delightful rosy pink colour. Whimsical aromas invites you to a wonderland of bubbles filled with strawberries and decadent red berries. The fine mousse reflects the elegance while pronouncing the floral notes. A subtle acidity is the finishing touch that leads to a crisp and refreshing dry finish.

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last but definitely not the least smoked salmon.

**variety :** Pinotage | 80% Pinotage, 17% Pinot Noir, 3% Pinot Meunier

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.23 % vol    rs : 2.2 g/l    pH : 3.3    ta : 6.9 g/l

**type :** Sparkling    **style :** Dry    **taste :** Fruity

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

Simonsig KV Brut Rosé 2008: 2011 Platter's Guide - 4 stars

Simonsig KV Brut Rosé 2007: 2009 Platter's Guide - 4 stars

Simonsig KV Brut Rosé 2007: 2010 Platter's Guide - 4 stars

Simonsig Brut Rosé 2006: 2007 Wine Magazine Cap Classique Challenge - 3 stars

Simonsig Brut Rosé 2006: 2007 Veritas - Silver Medal

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

### **in the vineyard : 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.

### **Vintage Description**

The 2009 vintage brought memories of the classic 1996 surf movie, The Endless Summer, as it was a year with near perfect weather and there was no end to the balmy sun drenched days deep into April. Winemakers were excited about the exceptional quality of the vintage from the beginning of the 2009 harvest. Harvest started on the 20 January with Pinot Noir for the Cap Classique. The harvest was similar to last year for all Cap Classique grapes. Pinot Noir showed more even ripening with evenly coloured bunches compared to last year. Ripening was quite slow and sugars rose very gradually. The Pinotage was picked on the 16 & 17 February at slightly higher sugar levels than the Pinot Noir, this allow the delicious strawberry and raspberry aromas to develop. The young wines are characteristically ebulliently flavoured and should blend perfectly with its Pinot Noir and meunier cousins.

### **in the cellar : 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.



**Simonsig Family Vineyards**

Stellenbosch

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