

## Simonsig Kaapse Vonkel Brut Rosé 2011

This delightful, misty pink rosé showcases an elegant display of dancing pearls. Sizzling aromas of mixed rose petals, luscious strawberries and fresh red berries with hints of orange peel abound on the nose. A polished mouthfeel filled with fresh fruit pockets sealed with a subtle yet crisp acidity, tantalises the palate with an array of flavourful notes ending in a long, lingering finish. This wine reflects elegance, style and finesse.

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 a decadent dessert.

**variety :** Pinotage | 65% Pinot Noir, 21% Pinotage, 14% Pinot Meunier

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.28 % vol rs : 6.02 g/l pH : 3.19 ta : 6.8 g/l

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

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

Simonsig KV Brut Rosé 2009: 2012 John Platter Wine Guide: 3½ stars  
The International Wine Review (USA): 87 points

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, when the primary grape bouquet is at its best.

**in the vineyard :** The 2011 vintage will go down in history as a windy, dry and hotter than normal year. Rainfall during winter was 17% lower than the 10 year average. The summer was extremely dry and hot with only 8mm of rain recorded during the three month of harvest. Our vintage started on 13 January 2011 with the Pinot noir for the sparkling wine. The quality of the grapes were excellent with lower acidity levels, but still with the desired low pH levels. At Simonsig our vintage yielded 33% more than in 2010.

**about the harvest:** All the grapes are handpicked in bins.

**in the cellar :** The whole bunches are gently pressed in pneumatic presses to collect the purest free run juice, named cuvée. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness.



### Simonsig Family Vineyards

Stellenbosch

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)