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Simonsig Kaapse Vonkel Brut 2012

Expect delicate floral aromas with hints of ripe yellow apples and citrus to leap from yourglass. Layers of red berry and baked apple flavours add to the complexity of the wine, whilstthe freshness of the mousse enhances the zesty flavours on the palate. Mouthfilling withample body and a persistent clean and dry finish.

Fresh oysters or pâté and is ideal with desserts such as fruit tarts or delicate creamyor almond cakes. You can also try Kaapse Vonkel with unusual foods such as roast chickenwith honey or duck.



variety : Pinot Noir | 50% Pinot Noir, 46% Chardonnay, 4% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.16 % vol **rs :** 7.06 g/l **pH :** 3.23 **ta :** 7.4 g/l
type : Sparkling **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2012
2015 Amorim Cap Classique Challenge - Gold Medal
2011
2014 John Platter Wine Guide: 4 Stars
2010
2013 Veritas: Gold Medal
2013 John Platters: 4 stars
2012 Veritas: Silver Medal
2009
International Wine & Spirits Competition: Gold Medal
2012 John Platter Wine Guide - 4 stars
2011 Wine of the Month Panel Tasting: MCC & Sparkling Wine - 1st out of 39 tasted
2008
2011 Platter's Wine Guide - 4 stars
2007
2013 Amorim MCC Challenge: Best Museum Class
2012 Top 100 SA Wines: Winner, Top 100 Best Value Award 2012
Veritas 2009 - Silver medal
2009 Cap Classique Challenge Winner - Award for Best Vintage, Award for Best Overall

ageing : Kaapse Vonkel is ready to drink upon release. The 2012 vintage has all the attributes to gain in richness and complexity in the next four to six year.

in the vineyard : The 2012 vintage will be remembered as a very dry year with lowest rainfall of 476 mm ever logged in our records since 1976, 33% below our long term average. Fortunately Simonsig has sufficient water resources to supplement the natural rainfall. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. Despite the drought, the cool growing season resulted in good levels of acidity and superb concentration of fruit. Although Simonsig Estate and the Stellenbosch region had a smaller vin tage; wines of top quality were delivered across the whole spectrum.

about the harvest: The 2012 harvest started a little later than usual on 18 January. All the grapes are handpicked in bins.

in the cellar : The whole bunches are gently pressed in pneumatic presses to collect the purest free running juice named cuvée. After settling for one or two days the juice is fermented in stainless steel tanks at about 15-16°C with specially selected yeast strains to ensure optimum fruit and freshness. To add complexity a significant portion of the Chardonnay is fermented in older French Oak. A selected portion of Chardonnay goes through malolactic fermentation.

Simonsig Family Vineyards

Stellenbosch

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