

## Simonsig Kaapse Vonkel Brut 2012

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

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

**variety :** Pinot Noir | 50% Pinot Noir, 46% Chardonnay, 4% Pinot Meunier

**winery :** Simonsig Wine Estate

**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 years.

**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 vintage; 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 Wine Estate

Stellenbosch

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