wine.co.za
easiest way to buy wine

Simonsig Kaapse Vonkel Brut Rosé 2012

With its exquisite pale salmon colour this rosé showcases a fine mousse of shooting stars. Dancing aromas of strawberries and luscious red berries with an elegant twist abounds on the nose. A bouquet of rose petals creates layers of finesse and decadence, whilst the crisp, well balanced acidity transforms these delicate flavours into an unforgettable sparkling sensation.

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 | 53% Pinot Noir, 45% Pinotage, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.24 % vol **rs :** 4.38 g/l **pH :** 3.22 **ta :** 6.35 g/l
type : Sparkling **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

2009
2012 John Platter Wine Guide - 3½ stars
The International Wine Review (USA) - 87 points
2008
2011 Platter's Guide - 4 stars
2007
2009 Platter's Guide - 4 stars
2010 Platter's Guide - 4 stars

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

in the vineyard : **Background**
In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot varieties to launch the Kaapse Vonkel Brut Rosé. This delicious blend comprises South Africa's home grown varietal, Pinotage, in combination with Pinot noir and Pinot meunier, the two classic red cultivars used in Champagne, France.

Vintage Description
The 2012 vintage will be remembered as a very dry year with the lowest rainfall 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 in 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. The 2012 harvest started a little later than usual on 18 January. Despite the drought, the cool growing season resulted in good levels of acidity and a 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: All the grapes are handpicked in bins.

in the cellar : This full-flavoured, dry sparkling Rosé is made according to the traditional Méthode Cap Classique whereby the delicate, lively bubbles are created during secondary fermentation in the bottle. Careful blending by our experienced winemaker lends elegance and class to this Rosé with its fragrant berry fruitiness and striking finesse on the palate.

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