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Simonsig Kaapse Vonkel Brut 2011



Brilliant limpid colour with slight hints of golden straw tones. In the flute the wine is lively with a fine stream of persistent bubbles. On the nose the wine shows lively and vibrant flavours of fresh green apples and citrus flavours with hints of red berry flavours from Pinot Noir and Pinot Meunier grapes. On the palate the wine is very well balanced and alive with plenty of berry and apple flavours with hints of yeastiness. The wine has a beautiful finesse and elegant finish that can lead to hours of happiness and magical moments.

The perfect way to celebrate Kaapse Vonkel 40th birthday is to celebrate it with oysters. It can also be served as aperitif for any occasion. Kaapse Vonkel goes very well with deserts like fruit tarts or delicate creamy or almond cakes. Try the Kaapse Vonkel with unusual foods like cooked chicken with honey or duck.

variety : Pinot Noir | 50% Pinot Noir, 49% Chardonnay, 1% 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
pack : Bottle **size :** 0 **closure :** Cork

2009
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
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 2010 has all the attributes to gain in richness and complexity for 4 to 6 years.

in the vineyard : The 2010 vintage will be remembered as one of the smallest vintages in many years with every force at nature, pests and fungal disease contributed to a smaller yield. Although the 2010 vintage was not one for quantity it was definitely one for quality with smaller crops brimming with concentrated fruit. The harvest started on 14 January with Pinot noir grapes making their way to the cellar. The quality of Pinot Noir, Chardonnay and Pinot Meunier was of a very high standard.

about the harvest: All the grapes are hand picked in small bins.

in the cellar : All the grapes are whole bunch pressed in gentle action pneumatic presses. Juice is fractioned in a cuvee and a first pressing. After one to two days settling, the juice is fermented at about 15 – 16° Celsius. A significant portion of the Chardonnay is fermented in older French oak for more complexity. Some Chardonnay goes through Malolactic Fermentation.

Simonsig Family Vineyards

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