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Simonsig Kaapse Vonkel Brut 2013

Whimsical aromas of dried apple rings with bubble-wrapped layers of apricot and red cherries. The flavour of freshly baked bread comforts the palate while the fresh acidity is cause for a party frenzy. A youthful mousse refreshes the mind and soul. A toast to elegance and perfection.

The Kaapse Vonkel with its versatility can be served with scramble eggs in the morning, sushi for lunch, duck for supper and an almond cake for dessert. Not to mention the obvious match with fresh oysters or pâtés and if all else fails on its own as your companion.



variety : Pinot Noir | 63% Pinot Noir, 37% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.36 % vol **rs :** 6.84 g/l **pH :** 3.11 **ta :** 7.38 g/l
type : Sparkling **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2012
Robert Parker Tasting: 86 Points
2015 Platter's Wine Guide: 4 Stars
2011
2011: 2015 SAA: Premium Class
2011: 2014 Sommelier Wine Awards: Silver Medal
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. Notwithstanding, the 2013 has all the attributes to gain in richness and complexity for 4 to 6 years.

Background:
Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he pioneered Cap Classique in 1971.

in the vineyard : The winter of 2013 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils caused later budding and the vintage started later than normal. The first Pinot Noir was picked on the 23rd of January and the Chardonnay on the 30th of January.

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 most pure juice named cuvée. After one or two days of settling the juice is fermented in stainless steel tanks at about 15-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. 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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