

Simonsig Kaapse Vonkel Brut Rosé 2013

The exquisite pale salmon colour of this rosé reflects its elegance and grace. Dancing aromas of delicious red berries and luscious strawberries will tickle the senses, whilst a string of enthusiastic pearls bring the floral bouquet to the fore. The pleasing mouthfeel showcases high notes of fresh fruit accompanied by a subtle crisp acidity perfecting the balance for a refreshing dry finish. This Méthode Cap Classique is very youthful and refreshing making it an ideal sunset bubbly.

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 | 57% Pinot Noir, 43% Pinotage

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.3 % vol rs : 5.4 g/l pH : 3.2 ta : 7.5 g/l

type : Sparkling **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

2013

2015 Platter's Guide: 4 stars

2012

2014 Platter's Guide: 4 stars

2014 Top 100 SA Wines

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.

Style of wine:

This full-flavoured, dry sparkling Rosé is a Méthode Cap Classique, crafted according to the traditional French method 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.

Background:

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot grape varieties to launch the Kaapse Vonkel Brut Rosé. This delicious blend usually 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. The 2007 and 2013 vintages of this Méthode Cap Classique, however, do not include Pinot meunier.

in the vineyard : The winter of 2012 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 2012 was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils delayed budding, hence harvesting started later than usual.

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 Wine Estate

Stellenbosch

+27.218884900

www.simonsig.co.za