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Simonsig Kaapse Vonkel Brut Rosé 2014

A delightful bright salmon pink colour is embroidered with delicate slow rising bubbles. The enchanting mousse unveils luscious strawberries and fresh red berry flavours with a zesty citrus surprise. A celebration of refreshing flavours tantalise the palate while the subtle yet crisp acidity causes an array of lingering high notes. This vibrant sparkling rosé reflects elegance, style and finesse.

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 : Pinot Noir | 67% Pinot Noir, 31% Pinotage, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.36 % vol **rs :** 6.34 g/l **pH :** 3.22 **ta :** 7.0 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2013
2015 Platter's Guide: 4 stars
2014 MCC Amorim Cap Classique Challenge: Bronze Medal
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, when the primary grape bouquet is at its best.

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

Style of Wine
A full flavoured dry sparkling Rosé made according to the traditional Methodé Cap Classique including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

in the vineyard : The 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One it resulted in a bigger crop, especially in Sauvignon blanc, and then on the down side it brought fungal disease to some varietals. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. The first half of the harvest was later than normal. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

about the harvest: The first half of the harvest was later than normal. We started picking grapes for the Kaapse Vonkel Brut Rosé on the 23rd of January. All the grapes are handpicked in bins.

in the cellar : The whole bunches are gently pressed in pneumatic presses to collect

the purest juice named cuvee. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine.

Simonsig Family Vineyards

Stellenbosch

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