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Simonsig Kaapse Vonkel Brut 2014



Elegant medium straw colour. Rich tones of granny smith apple and citrus elevates and unites with the red berry flavours of its blending companions. Dancing pearls of fine mouse creates an ambiance of magical aromas. On the palate the refined acidity captures the aromas of secondary yeast flavours with a twist of berry and apple flavours. A top class sparkling wine that resembles elegance and finesse.

The versatile Kaapse Vonkel 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 : Chardonnay | 53% Chardonnay, 45% Pinot Noir, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.29 % vol **rs :** 7.6 g/l **pH :** 3.26 **ta :** 7.3 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012
2015 Veritas: Silver Medal
2015 MCC Amorim Cap Classique Challenge: Gold Medal
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. The 2014 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 2014 vintage was quite a challenge. Heat waves in February and winter rains in March, created a juggling match of when to pick what. Not only was it nerve-wracking, but it tested our endurance starting on 23 January and finishing 14 April. Nevertheless the quality of the Chardonnay and Pinot Noir was outstanding.

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 purest free running juice named cuvée. After settling for two days, the juice is fermented in stainless steel tanks at about 15-17°C with specially selected yeast

strains. To add complexity to the wine, a portion of the Chardonnay is fermented in older French oak barrels. No malolactic fermentation is done, to preserve the freshness of the wine.

Simonsig Family Vineyards

Stellenbosch

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