

Simonsig Kaapse Vonkel Brut Rosé 2015

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 Wine Estate

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 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 Wine Estate
Stellenbosch

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