

Simonsig Kaapse Vonkel Demi Sec 2015

The demi sec has an attractive, bright colour and lively mousse swirling in the glass, glittering like a string of pearls. It is the thousands of tiny bubbles that carry the aromas to the surface when they explode, adding to the sheer enjoyment of Kaapse Vonkel. Lovely spring blossoms and ripe summer fruit with hints of caramelised baked apple on the nose follows through to a rich sensual sweetness on the taste. The balance is beautifully maintained by the soft natural acidity that rolls off the palate and persists to the lingering finish. The sweetness enhances the subtle honey flavours making this demi sec the ideal companion for a wide range of dishes.

The versatile KaaPair it with fully ripe full cream cheese like Camembert and Brie or Blue Cheese. You can finish a meal with Kaapse Vonkel Demi Sec and your dessert as it works perfectly with Crème Brûlée and a Tiramisu made with red berries. It also works well with fruity desserts made from yellow and white fruit like pears in red wine sauce.

variety : Pinot Noir | Pinot Noir 49%, Chardonnay 48% & Pinot Meunier 3%

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Western Cape

analysis : alc : 11.9 % vol rs : 44.1 g/l pH : 3.2 ta : 7 g/l

type : Cap_Classique **taste :** Fruity

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

ageing : Kaapse Vonkel is ready to drink upon release. The 2015 has all the attributes to gain in richness and complexity for 4 to 6 years.

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 : Warmer weather in August resulted in earlier bud break, after which a warm, dry and windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage.

about the harvest: We started picking Pinot Noir on the 12th of January and literally hopped from one block to another. The window of opportunity is quite small when picking sparkling wine grapes at the right sugar level and 2015 was definitely the case of the fast and the furious. The last Chardonnay grapes were picked on the 29th of January.

in the cellar : Whole bunches were gently pressed in pneumatic presses to collect the purest juices named cuvée. After two days of settling, 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

021 888 4900

www.simonsig.co.za