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Simonsig Kaapse Vonkel Brut 2016

Delicate fresh floral flavours with hints of citrus and yellow apple. Flavours of red berries and baked apples add complexity to the wine. The freshness of the mousse enhances the zestiness on the palate. The wine shows a lot of flavours on the palate, the dryness of the wine gives the wine a dry finish that adds to a long lingering aftertaste.

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 pâté, and if all else fails, on its own as your companion.

variety : Chardonnay | 53% Chardonnay, 46% Pinot Noir, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.2 % vol **rs :** 3.5 g/l **pH :** 3.28 **ta :** 6.5 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



ageing : Kaapse Vonkel is ready to drink upon release. The 2016 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 : Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Chardonnay grapes were healthy and picked at optimum ripeness to create multiple layers of fruit.

about the harvest:
All the grapes are handpicked in bins. It was a challenging, early and very dry harvest.

in the cellar : The whole bunches are gently pressed in pneumatic presses to collect the purest juices named cuvee. 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.

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