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Simonsig Kaapse Vonkel Brut Rosé 2017

Encased in fine, energetic bubbles with a bright blush pink colour, this lively MCC shows decadent aromas of fresh raspberries, strawberries and candy floss. Red berries and dried peaches coat the palate that accentuates the aromatic nose. Crisp acidity contributes freshness, length and flair to this MCC rosé.

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 | 72% Pinot Noir, 27% Pinotage, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.35 % vol **rs :** 5.2 g/l **pH :** 3.13 **ta :** 7.5 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

Delicious when youthful and the primary grape bouquet is at its best.

Style of Wine: A full flavoured dry sparkling Rosé made by 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 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries and great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The components for this MCC 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks.

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

in the cellar : Style: A full flavoured dry sparkling Rosé made by 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 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 varietal Pinotage in combination with Pinot noir and Pinot Meunier (not 2007 vintage), the two classic red varieties used in Champagne.

Simonsig Family Vineyards

Stellenbosch

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