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Simonsig Kaapse Vonkel Brut 2017

With an elegant light golden hue, this MCC displays vibrant aromas of white peach, citrus blossom and a hint of strawberries. On the palate, fresh apple is beautifully complimented by hints of nectarine and red berries. Delicate bubbles and lively acidity contributes to an elegant finish.

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 | 55% Chardonnay, 44% Pinot Noir, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.68 % vol **rs :** 7.6 g/l **pH :** 3.25 **ta :** 6.9 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Amorim Cap Classique Challenge - Gold
2022 Veritas Awards - Double Gold
2019 Veritas Wine Awards - Silver

ageing : Kaapse Vonkel is ready to drink upon release. The 2017 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 : 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 with 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 and we were delighted with the quality and intense fruit spectrum from the various blocks.

about the harvest:
All the grapes are handpicked in bins.

in the cellar : All the grapes are handpicked in bins. The whole bunches are 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

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