

Simonsig Kaapse Vonkel 1996

The lovely golden yellow colour indicates good evolution after four years and reflects the high percentage of red grapes used. Gentle whole bunch pressing ensures that only the highest quality juice is extracted and very little extraction from the skins occur. The nose shows ripe biscuity red grape fruit flavours and the soft yeasty bouquet of freshly baked bread. The mousse is extremely fine and creamy on the palate enhancing the exquisite nutty, biscuit flavours. Four years on the yeast sediment added to the depth of flavours and complexity. It shows the fuller style of Cap Classique at its sophisticated best. Enjoy as an aperitif. Delicious with fresh oysters or pate. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect to clean the palate. The 1996 vintage Kaapse Vonkel is excellent to enjoy with food.



variety : | Blend

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.85 % vol rs : 6.6 g/l pH : 3.44 ta : 5.5 g/l

ageing : Kaapse Vonkel is ready to drink when it is released four years on the yeast lees. Further bottle ageing brings more richness and complexity.

in the vineyard : Spring and early summer kept the soils wet and there was a high incidence of downy mildew in the vineyards. Night temperatures were low and ripening progressed very slowly. Some 47mm of rain in February also slowed down the increase in sugar in the grapes, but the cool conditions kept the natural acid levels high.

in the cellar : A blend of 50% Pinot Noir, 50% Chardonnay, no older reserve used. 30% underwent malolactic fermentation.

Simonsig was the first producer of Methode Champenoise in South Africa dating back to 1971. At that time the grapes used were Chenin Blanc and Clairette Blanche, but since 1987 only Pinot Noir and Chardonnay are used. The third grape variety of Champagne is Pinot Meunier and Simonsig is currently the only producer in South Africa who grows this variety. It is a red grape with aromatic fruit flavours that blossoms early in the evolution of the wine. The 1997 vintage will be the first to contain some Pinot Meunier in the blend.

Simonsig Family Vineyards

Stellenbosch

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