

Simonsig Kaapse Vonkel Satin Nectar 2017

Kaapse Vonkel Demi Sec displays a light golden hue. A string of fine pearls gracefully carries the aromas to the surface, exploding into layers of stone fruits. Fresh quince and pears on the nose with hints of toasted almonds. An elegant palate with flavours of white peach, apple and honeycomb. The Demi Sec is a perfect accompaniment to a wide range of dishes.

Pair it with ripe full cream cheeses like Camembert and Brie or Blue Cheese. It also works well with fruity desserts made from orange, lemon and mango, or with a hazelnut praline.

variety : Pinot Noir | 55% Chardonnay, 44% Pinot Noir, 1% Pinot Meunier

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Western Cape

analysis : alc : 11.83 % vol rs : 39.5 g/l pH : 3.11 ta : 7.1 g/l

type : Cap_Classique **taste :** Fruity

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

2019 Veritas Awards - Gold

ageing : Kaapse Vonkel Satin Nectar is ready to drink upon release.

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 but 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 Cap Classique 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks.

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

in the cellar :

The whole bunches were gently pressed in pneumatic presses to collect the purest juices, known as cuvee. After two days of settling, the juice was fermented in stainless steel tanks at about 15 - 17°C using specially selected yeast strains. To add complexity to the wine a portion of the Chardonnay was fermented in older French Oak barrels. No malolactic fermentation was done, preserving the freshness of the wine.



Simonsig Family Vineyards

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