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Simonsig Kaapse Vonkel Brut 2018

With an elegant light golden hue, this MCC with its fine persistent mousse displays aromas of white peach, fresh apple and pear. On the palate, stone fruit flavours are beautifully complimented by hints of citrus and raspberries. Lively acidity and a crisp, dry finish contributes to an elegant Cap Classique.

The versatile Kaapse Vonkel can be served with scrambled 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.
Serve between 6-8°C



variety : Chardonnay | 55% Chardonnay, 43% Pinot Noir, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.25 % vol **rs :** 3.8 g/l **pH :** 3.21 **ta :** 7.3 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2022 Veritas Awards - Double Gold
Vintage 2017
2019 Veritas Wine Awards - Silver

ageing : Kaapse Vonkel is ready to drink upon release. The 2018 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 Cap Classique in South Africa when he pioneered Kaapse Vonkel in 1971.

in the vineyard : The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar, we adapted our practices to minimise the effect of the water shortage. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather it resulted in
smaller berries, but with great intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity.

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

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