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Simonsig Kaapse Vonkel Brut Rosé 2019

With a delightful bright salmon colour, this Cap Classique is encased with delicate bubbles and a persistent mousse. The wine displays enticing aromas of fresh raspberries and cranberries on the nose. On the palate, strawberry sherbet and white peach is beautifully complimented by hints of biscuits. Subtle, yet crisp acidity contributes length and flair to this precisely crafted Cap Classique.

Kaapse Vonkel Brut Rosé is excellent on its own but can also pair well with most seafood dishes; especially West Coast Rock Lobster - a seasonal Cape Town delicacy. Last but not least, fresh seasonal berries or any other light dessert. Serve between 6-8°C.



variety : Pinot Noir | 76% Pinot Noir, 24% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.22 % vol **rs :** 5.2 g/l **pH :** 3.21 **ta :** 7.1 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2021 Veritas Awards - Gold
2020 Amorim Cap Classique Challenge Award

ageing :

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

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending Pinot Noir with Pinotage and Pinot Meunier to launch the Kaapse Vonkel Brut Rosé.

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 decrease the effect of 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. Due to 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 were handpicked in bins.

in the cellar : All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the most pure juice called the cuvée. The juice was fermented in stainless steel tanks, at about 14-16°C, with specially selected yeast strains to ensure optimum fruit and freshness in the wine

Simonsig Family Vineyards

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