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# Simonsig Kaapse Vonkel Brut Rosé 2020

With a light coral colour, this vibrant Cap Classique has an energetic, yet delicate and persistent mousse. On the nose, captivating aromas of field flowers, red apples and strawberries are followed by hints of lightly baked shortcrust pastry. A refreshing palate of nectarine, cherry and red apple follows. This intensely flavoured, yet delicate Cap Classique has good structure and crisp acidity. The ideal Cap Classique for any special occasion.

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. Finally, 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 :** 12.0 % vol **rs :** 6.2 g/l **pH :** 3.12 **ta :** 7.2 g/l
**type :** Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Cork

2022 Amorim Cap Classique Challenge - Best Rosé
2022 Rosé Rocks - Gold

**ageing :**

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

**about the harvest:** All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juice called the cuvée.

**in the cellar :** 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. The final composition of the Rosé is determined by meticulous tastings before the different cuvées are expertly blended resulting in the most refined and fruity wine. The fermentation
in the bottle creates the millions of magic bubbles. The bottles are then matured in our cool and dark cellars for at least 15 months, adding layers of yeasty complexity to the delicious red berry flavours. When the perfect harmony is reached the disgorgement removes the yeast and in the final step a small quantity of dosage is added to finish a perfectly balanced Brut Rosé.

## Simonsig Family Vineyards

Stellenbosch
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