

Simonsig Kaapse Vonkel Satin Nectar Rosé 2021

A lively Demi-sec Cap Classique with a light lemon colour and a delicate, fine-lasting mousse. The nose is enticing with aromas of white peach and apricot accompanied by candied lemon. A luscious palate of peach and stewed apples with a touch of honeyed biscuits can be found. The wine's lengthy acidity leads to a delightfully well-balanced Cap Classique, making every moment unforgettable.

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. Serve between 6-8°C

variety : Pinot Noir | 61% Chardonnay, 15% Pinot Noir, 10% Pinotage, 9% Pinot Meunier, 5% Pinot Blanc

winery : Simonsig Family Vineyards

winemaker : Michael Malan

wine of origin : Western Cape

analysis : alc : 11.43 % vol rs : 36.2 g/l pH : 3.02 ta : 7.32 g/l

type : Cap_Classique **taste :** Fruity

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

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

Frans Malan, the founder of Simonsig, was the first producer of Méthode Cap Classique in South Africa, when he pioneered Kaapse Vonkel in 1971.

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

in the cellar :

The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named cuvée. The juice is then fermented in stainless steel tanks at 16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. This MCC is bottle fermented and aged on the lees for 15 months prior to disgorgement. During disgorgement, a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.



Simonsig Family Vineyards

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