

Simonsig Kaapse Vonkel Satin Nectar Rosé 2022

With a delightful salmon colour, this vibrant Simonsig Kaapse Vonkel Satin Nectar Rosé 2022 has an elegant bubble and persistent mousse. Delicate bouquet of strawberries and cranberries accompanied with subtle floral notes. Harmonious and silky bubbles followed through with a crisp finish. A perfectly balanced Nectar Cap Classique with good structure and beautifully balanced acidity. Exquisite on its own or with your favourite dessert.

Pair it with Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last, but not least, a decadent dessert.

Serve between 6-8°C.

variety : Pinot Noir | 77% Pinot Noir, 23% Pinotage

winery : Simonsig Family Vineyards

winemaker : Michael Malan

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 33.1 g/l pH : 3.14 ta : 7 g/l

type : Cap_Classique **style :** Semi Sweet **taste :** Fruity **vegetarian**

pack : Bottle **size :** 0 **closure :** Cork

2022 Rosé Rocks - Gold

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

A star is born! The Satin Nectar Rosé has joined Simonsig's Kaapse Vonkel range in July 2019.

about the harvest: Good winter rainfall in 2021 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the Cap Classique grapes with good acidity and low pH levels. A very good Cap Classique vintage showcasing elegance and finesse.

in the cellar :

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named the cuvée. The juice is then fermented in stainless steel tanks at 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. This Cap Classique 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

Stellenbosch

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