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Simonsig Kaapse Vonkel Brut 2021

A classic Cap Classique with a light golden hue. Kaapse Vonkel transmits elegance and refinement in every luxurious bubble. On the nose, white flowers, apples, and nectarines are supported by subtle aromas of shortbread biscuits. Refreshing flavours of apple and peach are followed by a delicate mineral finish on the palate. Beautiful acidity contributes extraordinary length and finesse to this Cap Classique, making every occasion a memorable celebration.

The versatile Kaapse Vonkel can be served with scrambled eggs in the morning, bobotie for lunch, fresh mussels for dinner or cake for dessert. Not to mention the obvious match with fresh oysters, pâtés, or if all else fails, on its own with the people you love.

variety : Chardonnay | 53% Chardonnay, 46% Pinot Noir, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.36 % vol **rs :** 6.1 g/l **pH :** 3.02 **ta :** 7.8 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Veritas Awards - Gold
2025 Amorim Cap Classique Challenge - Gold



ageing : Kaapse Vonkel is ready to drink upon release. The 2021 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 cellar : All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juices called the cuvée. After settling overnight, 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. The wine is blended expertly before being bottled. After fermentation in the bottle, the wine is aged on the lees for at least 20 months prior to disgorgement.

Simonsig Family Vineyards

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