

Simonsig Kaapse Vonkel Satin Nectar 2022

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 subtle floral notes. 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.

variety : Pinot Noir | 66% Chardonnay, 33% Pinot Noir, 1% Pinot Meunier

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 38.7 g/l pH : 3.08 ta : 6.5 g/l

type : Cap_Classique **taste :** Fruity **vegetarian**

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 Champenoise in South Africa, when he pioneered Cap Classique 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 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 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

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