

## Simonsig Kaapse Vonkel Satin Royale NV

This luxurious Cap Classique has a bright golden hue and a fine, lively perlage. Notes of freshly baked pastries and caramelisation are complemented by a sweet, autolytic richness with a toasted brioche character. The nose further reveals delicate notes of yellow fruit and white flowers. Kaapse Vonkel Satin Royale offers bold flavours with a smooth, rounded palate. It harmoniously combines depth, a subtle hint of sweetness, and a sense of freshness, resulting in a beautifully balanced, captivating wine.

Elevate your celebrations with our versatile Kaapse Vonkel Satin Royale, perfect for toasting or enjoying solo. It also pairs seamlessly with a variety of entrées, from salads to seafood and meat dishes. Try it with lemon and herb-spiced chicken for a delightful pairing.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Simonsig Family Vineyards

**winemaker :** Danna de Jongh

**wine of origin :** Stellenbosch

**analysis :** alc : 11.95 % vol   rs : 26.2 g/l   pH : 3.23   ta : 7.1 g/l

**type :** Cap\_Classique   **style :** Sweet   **body :** Light   **taste :** Fruity   **vegetarian**

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

**ageing :** This Cap Classique is ready to drink upon release. The NV has all the attributes to gain in richness and complexity for at least 4 to 6 years.

Produced by Cap Classique pioneers Simonsig, Kaapse Vonkel Satin Royale is a prestige cuvée that embraces the sweeter side of life. Meticulously crafted with utmost care and inspired by the captivating spirit of South Africa, this exquisite Cap Classique captures the essence of celebration, vivacity, and luxury. A very limited release makes each bottle a rare gem, inviting you to savour a truly exclusive experience.

**in the vineyard :** Meticulous care in the vineyards and cellar, expert blending, and rigorous tasting sessions culminated in this prestige cuvée.

**about the harvest:** Carefully hand-harvested grapes from the finest vineyards are selected and brought into the cellar in small crates

**in the cellar :** The whole bunches are gently pressed to extract the purest juice, known as the cuvée. After overnight settling, the juice is fermented in stainless steel tanks at 15-17°C using carefully selected yeast strains. The wine is then expertly blended before being bottled. After the second fermentation in the bottle takes place, the wine is aged on the lees for at least 36 months in our cellars prior to disgorgement. At disgorgement, a specially selected dosage is added to produce this vin sec style of Cap Classique



### Simonsig Family Vineyards

Stellenbosch

021 888 4900

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