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Simonsig Kaapse Vonkel Brut 2023

A classic Cap Classique, exhibiting a delicate, light golden hue, Kaapse Vonkel exudes elegance and refinement in each luxurious bubble it offers. Upon the nose, it reveals floral, citrus blossom and crisp apple notes complemented by subtle hints of baked apple tart. On the palate, refreshing fruit-driven flavours take centre stage, culminating in a refined finish. Kaapse Vonkel is ready to drink upon release.

The versatile Kaapse Vonkel can be enjoyed throughout the day, paired with a variety of dishes. Begin your morning with scrambled eggs, complement your bobotie lunch with, relish it alongside fresh mussels for dinner, or treat yourself to a slice of cake for dessert. And don't forget its perfect compatibility with fresh oysters and pâtés. If all else fails, simply enjoy it on its own in the company of those you love. Serve it at a temperature between 6-8°C.



variety : Chardonnay | 55% Chardonnay, 44% Pinot Noir, 1% Pinot Blanc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12 % vol **rs :** 4.5 g/l **pH :** 3.25 **ta :** 6.25 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Kaapse Vonkel is ready to drink upon release. The 2023 has all the attributes to gain in richness and complexity for 4 to 6 years.

Kaapse Vonkel holds a pioneering status, being the first Cap Classique ever released in South Africa in 1971 by Simonsig founder Frans Malan. With over five decades of experience in this category, Simonsig has continued to excel in the art of crafting exceptional Cap Classique.

in the vineyard : Stellenbosch's 2022/2023 season began with mild and dry conditions. While these drier conditions limited berry mass and subsequently reduced yields, they also ensured outstanding quality. The cool ripening period benefited early cultivars, resulting in the preparation of high-quality wines during this time.

about the harvest: All grapes are carefully handpicked and placed into bins.

in the cellar : These whole bunches are then gently pressed in pneumatic presses, extracting the purest juices known as the cuvée. Following an overnight settling period, the juice undergoes fermentation in stainless steel tanks at a controlled temperature of approximately 15-17°C, using specially selected yeast strains. To enhance the wine's complexity, a portion of the Chardonnay is fermented in older French Oak barrels. Malolactic fermentation is intentionally avoided to preserve the wine's freshness. Expert blending precedes the bottling process. Subsequently, after undergoing fermentation in the bottle, the wine ages on the lees for a minimum of 14 months before disgorgement.

Simonsig Family Vineyards

Stellenbosch
021 888 4900
www.simonsig.co.za