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Simonsig Kaapse Vonkel Brut Rosé 2022

With a delightful pale salmon colour, this vibrant Cap Classique has an elegant bubble with persistent mousse. A captivating nose with aromas of wild strawberries, field flowers and sourdough bread. On the palate, flavours of fresh strawberries and raspberry sherbet are complimented by hints of oyster shell and lightly baked biscuits. Crisp acidity contributes freshness and flair to this delicate Cap Classique Rosé. The ideal Cap Classique for any special occasion.

Kaapse Vonkel Brut Rosé is excellent on its own but can also pair well with most seafood dishes; especially West Coast Rock Lobster – a seasonal Cape Town delicacy. Finally, fresh seasonal berries or any other light dessert. Serve between 6-8°C.

Suitable for vegans



variety : Pinot Noir | 77% Pinot Noir, 22% Pinotage, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.16 % vol **rs :** 3.1 g/l **pH :** 3.05 **ta :** 6.9 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Kaapse Vonkel Brut Rosé is ready to drink upon release.

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending Pinot Noir with Pinotage and Pinot Meunier to launch the Kaapse Vonkel Brut Rosé.

in the vineyard : The Stellenbosch region experienced an excellent winter; steady cold accumulation took place from the end of May to the end of August. While the early spring was particularly cool and dry, the growing season progressively grew wetter and cooler. Exceptional summer rainfall resulted in lush canopies with high growth rates. Cool and wet conditions were suddenly halted by heat peaks in January. Nevertheless, this contributed to an excellent foundation for the 2022 vintage, with good flavour development and sugar concentrations. A very good Cap Classique vintage showcasing elegance and finesse.

about the harvest: All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juice called the cuvée.

in the cellar : The juice was fermented in stainless steel tanks, at about 14-16°C, with specially selected yeast strains to ensure optimum fruit and freshness in the wine. The final composition of the Rosé is determined by meticulous tastings before the different cuvées are expertly blended resulting in the most refined and fruity wine. The fermentation in the bottle creates the millions of magic bubbles. The bottles are then matured in our cool and dark cellars for at least 15 months, adding layers of yeasty complexity to the delicious red berry flavours. When the perfect harmony is reached the disgorgement removes the yeast and in the final step a small quantity of dosage is added to finish a perfectly balanced Brut Rosé.

Simonsig Family Vineyards

Stellenbosch

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