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Simonsig Kaapse Vonkel Brut Rosé 2023

The wine has a beautiful rose-gold hue, shimmering with delicate bubbles that rise gently in the glass. The bouquet is inviting with vibrant aromas of fresh cherry and strawberry. There's a soft sweetness of Turkish delight, which adds an exotic touch, blending with subtle hints of rose petals and candied fruit. Lively and fresh this Cap Classique is ideal for a celebratory occasion or as a refreshing aperitif.

Kaapse Vonkel Brut Rosé is delightful on its own, offering enough finesse and vibrancy to be enjoyed as an elegant aperitif. It also pairs beautifully with light appetizers and a variety of seafood dishes, where its freshness and subtle fruit notes enhance both texture and flavour. The wine shows exceptional harmony alongside West Coast Rock Lobster - a seasonal Cape Town delicacy - where its bright acidity and fine mousse provide a perfect counterpoint to the richness of the dish.



variety : Pinot Noir | 80% Pinot Noir, 18% Pinotage, 2% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 11.96 % vol **rs :** 2.1 g/l **pH :** 3.1 **ta :** 5.9 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 : Stellenbosch's 2022/2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time. Vineyards that were well managed handled the unfavourable conditions well and produced high-quality grapes

about the harvest: All the grapes were handpicked in bins.

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. After expert blending, the wine underwent bottle fermentation, creating fine bubbles. It was then aged for at least 16 months in cool, dark cellars, adding complexity to the red berry flavors. Once harmony was achieved, the yeast was removed through disgorgement, and a small dosage was added to create a perfectly balanced brut rosé.

Simonsig Family Vineyards

Stellenbosch

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