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Simonsig Kaapse Vonkel Brut Rosé 2024

A delicate blush pink hue and a fine, persistent mousse introduce this elegant Cap Classique. The bouquet unfolds gracefully with lively aromas of fresh strawberries, red berry blossom, and subtle hints of rose petal, beautifully lifted by a touch of zesty citrus. On the palate, the wine is poised and refined, displaying a seamless balance between vibrant fruit and crisp acidity. A gentle mineral nuance adds depth and precision, enhancing the freshness and length of the finish. The result is a finely textured Cap Classique that lingers with elegance and lasting finesse.

Perfect for brunches, summer picnics, celebrations, or enjoyed simply as an elegant aperitif, this lively, fruit-forward Cap Classique is wonderfully versatile. It pairs beautifully with a range of dishes — from fresh seafood and herb-roasted chicken to a delightful strawberry pavlova.
Best served well chilled (6–8°C).



variety : Pinot Noir | 52% Pinot Noir, 48% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.19 % vol **rs :** 5.3 g/l **pH :** 2.92 **ta :** 7.5 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 2024 season began with notable early rainfall that replenished soil moisture and supported healthy early growth, followed by an extended dry period from late September through mid-February. Consistently warm summer temperatures accelerated ripening in the early cultivars, leading to slightly lighter yields and, in certain areas, reduced irrigation availability. Despite these challenging dry conditions, the grapes achieved excellent concentration and balance, resulting in fruit of exceptional quality and purity — promising outstanding wines from the 2024 vintage.

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

in the cellar : The whole bunches were gently pressed in pneumatic presses to extract the purest juice, known as the cuvée. After an overnight settling period, the juice underwent fermentation in stainless steel tanks at a controlled temperature of approximately 15–17°C, using specially selected yeast strains. Malolactic fermentation was intentionally avoided to preserve the wine's freshness, and expert blending preceded the bottling process.

Simonsig Family Vineyards

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