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Simonsig Kaapse Vonkel Brut 2024

This Cap Classique Brut, crafted from a classic blend of Pinot Noir and Chardonnay, opens with a lively bouquet of orange peel, zesty citrus, and green apple, underpinned by delicate floral nuances. On the palate, it reveals layers of white pear and a fine, persistent mousse that adds texture and finesse. The wine is elegant and well-balanced, with a crisp acidity that drives a long, refreshing finish. A refined sparkling wine that showcases both varietal purity and the hallmark sophistication of traditional method production.

Serve well-chilled (6-8°C) in a flute or tulip glass to preserve its fine bubbles. A refined aperitif that pairs beautifully with oysters, sushi, smoked salmon, goat cheese canapés, seafood risotto, light poultry, or lemony desserts like tarte au citron.



variety : Chardonnay | 56% Chardonnay, 43% Pinot Noir, 1% Pinot Meunier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 11.93 % vol **rs :** 3.4 g/l **pH :** 3.17 **ta :** 7.60 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.

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 : The 2024 season was remembered for significant rainfall at the start, but little to no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated the ripening of early cultivars, which resulted in lighter yields for those cultivars and, in certain cases, reduced availability of irrigation water. However, the dry conditions produced grapes of excellent quality. Superb wines were anticipated for the 2024 vintage. - Vinpro

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

in the cellar : These whole bunches were then gently pressed in pneumatic presses, extracting the purest juices known as the cuvée. Following 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. To enhance the wine's complexity, a portion of the Chardonnay was fermented in older French Oak barrels. Malolactic fermentation was intentionally avoided to preserve the wine's freshness. Expert blending preceded the bottling process. Subsequently, after undergoing fermentation in the bottle, the wine aged on the lees for a minimum of 14 months before disgorgement.

Simonsig Family Vineyards

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