

Simonsig Kaapse Vonkel Satin Nectar 2024

This Cap Classique reveals inviting aromas of ripe white pear and crisp green apple, complemented by subtle floral hints and lemon. On the palate, it offers a refreshing mouthwatering balance of bright, zesty acidity and a soft, delicate sweetness. The delicate bubbles enhance the wine's texture, providing a refreshing lift and a smooth, lively mouthfeel. With its balanced acidity, fine mousse, and structured blend of Pinot Noir and Chardonnay, it is an ideal choice for early enjoyment or celebratory moments.

Serve well-chilled at 6-8°C in a flute or tulip glass to preserve the fine bubbles and showcase its aromatic complexity. Pairs beautifully with light appetizers like fresh fruit, soft cheeses and complements mildly spicy dishes and Asian cuisine.

variety : Pinot Noir | 72% Chardonnay, 28% Pinot Noir

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Western Cape

analysis : alc : 11.59 % vol rs : 35.4 g/l pH : 3.49 ta : 4.2 g/l

type : Cap_Classique **style :** Sweet **body :** Light **taste :** Fruity **vegetarian**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Kaapse Vonkel Satin Nectar is ready to drink upon release.

Frans Malan, the founder of Simonsig, became the first producer of Cap Classique in South Africa when he pioneered Kaapse Vonkel in 1971. In celebration of 50 years of Kaapse Vonkel, the iconic Satin Nectar packaging was introduced in 2021, featuring bright colors and indigenous flowers. Satin Nectar is the sweeter companion of the Kaapse Vonkel Brut.

in the vineyard : The 2024 season began with significant rainfall, followed by a dry period from late September through mid-February. Warm summer temperatures accelerated the ripening of early cultivars, resulting in lighter yields and, in some cases, reduced irrigation availability. Despite these challenges, the dry conditions produced grapes of exceptional quality. The 2024 vintage promises outstanding wines. - Vinpro

about the harvest: All the grapes are handpicked into bins.

in the cellar : The whole bunches were then gently pressed in pneumatic presses, with the resulting juice separated into its respective press fractions, cuvée or taille, to ensure the highest quality. Following an overnight settling period, the juice underwent slow fermentation in stainless steel tanks at a carefully controlled temperature of approximately 15-17°C, using specially selected yeast strains to enhance the wine's aromatic profile. Once fermentation was complete, expert blending brought together the finest components before the wine was prepared for bottling, resulting in a wine of balance, finesse, and character.



Simonsig Family Vineyards

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