

Simonsig Kaapse Vonkel Satin Nectar Rosé 2024

A vivid, delicately Rose Cap Classique with aromas of strawberries, sour cherries, and a hint of rhubarb. On the palate, it's lively and mouthwatering, showcasing juicy red berry flavors and a touch of strawberry shortbread. The sweetness is balanced by crisp acidity, giving a refreshing, well-rounded finish.

Ideal as an aperitif, for celebrations, or to pair with desserts that aren't overly sweet. Will pair well with curry dishes or a lovely cheese platter with soft cheeses such as Brie, Camembert or goats' cheese. Serve well chilled (6 - 8°C)

variety : Pinot Noir | 68% Pinot Noir, 32% Pinotage

winery : Simonsig Family Vineyards

winemaker : Michael Malan

wine of origin : Western Cape

analysis : alc : 11.84 % vol rs : 32.7 g/l pH : 3.31 ta : 4.8 g/l

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

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

ageing : Delicious when youthful when the primary grape bouquet is at its best.

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 Rosé is the sweeter companion of 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 are handpicked in bins.

in the cellar : The whole bunches were gently pressed in pneumatic presses to capture only the purest cuvée. After an overnight settling period, the clarified juice underwent fermentation in stainless steel tanks at a cool 15–17°C with specially selected yeasts to retain clarity of flavour and fine aromatics. To enhance the wine's complexity, a portion of the Chardonnay is fermented in older French Oak barrels. Malolactic fermentation was intentionally avoided to preserve the wine's natural vitality and bright acidity. Once fermentation was complete, the final blend was crafted with precision before the wine was bottled.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za