

Simonsig Kaapse Vonkel 1998

The lovely pale straw colour indicates good evolution after four years on the yeast lees. Gentle whole bunch pressing ensures that only the highest quality juice is extracted and very little extraction from the skins occur. The nose shows ripe biscuity red grape flavours and the soft yeasty bouquet of freshly baked bread. The slightly higher than normal Chardonnay content adds a soft refreshing citrus touch. The mousse is extremely fine and creamy on the palate enhancing the exquisite nutty, biscuit flavours. Four years on the yeast sediment added to the depth of flavour and complexity. A delicate and sophisticated Cap Classique with delicious flavour intensity giving the 1998 Kaapse Vonkel a lingering elegant finish to add a festive sparkle to any occasion.

As an aperitif the 1998 Kaapse Vonkel will add sparkle to any celebration. Delicious with fresh oysters or pat  . Excellent with lighter soup courses and ideal to accompany dessert as it is perfect to clean the palate. The 1998 vintage Kaapse Vonkel is excellent to enjoy with food.



variety : | Blend

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.7 % vol rs : 6.5 g/l pH : 3.4 ta : 6.3 g/l

ageing : Kaapse Vonkel is ready to drink when it is released after spending four years on the yeast lees. Further bottle ageing brings more richness and complexity.

in the vineyard : It was a fairly dry winter with only 529mm of rain that is about 20% below average. The growing season started early and we expected a very early harvest. The grapes for the Kaapse Vonkel was picked in mid January before the February heat. This ensured perfectly healthy grapes with high natural acidity which ensures excellent structure in the base wines

Simonsig Family Vineyards

Stellenbosch

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