



SIMONSIG
STELLENBOSCH



KAAPSE VONKEL BRUT ROSÉ

Style of Wine

A full flavoured dry sparkling Rosé made according to the traditional Methodé Cap Classique including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

Background

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot Noirs to launch the Kaapse Vonkel Brut Rosé. This delicious blend contains South Africa's home grown variety Pinotage in combination with Pinot noir and Pinot Meunier, the two classic red varieties used in Champagne.

Vintage Description

The 2009 vintage brought memories of the classic 1996 surf movie, The Endless Summer, as it was a year with near perfect weather and there was no end to the balmy sun drenched days deep into April. Winemakers were excited about the exceptional quality of the vintage from the beginning of the 2009 harvest. Harvest started on the 20 January with Pinot Noir for the Cap Classique. The harvest was similar to last year for all Cap Classique grapes. Pinot Noir showed more even ripening with evenly coloured bunches compared to last year. Ripening was quite slow and sugars rose very gradually. The Pinotage was picked on the 16 & 17 February at slightly higher sugar levels than the Pinot Noir, this allow the delicious strawberry and raspberry aromas to develop. The young wines are characteristically ebulliently flavoured and should blend perfectly with its Pinot Noir and meunier cousins.

Wine Description

Bright, delightful rosy pink colour. Whimsical aromas invites you to a wonderland of bubbles filled with strawberries and decadent red berries. The fine mousse reflects the elegance while pronouncing the floral notes. A subtle acidity is the finishing touch that leads to a crisp and refreshing dry finish.

Cellaring Potential

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

Serving Suggestion

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last but definitely not the least a decadent dessert.



AWARDS

2008	2011 Platter's Guide: 4 stars
2007	2009 Platter's Guide: 4 stars
	2010 Platter's Guide: 4 stars
2006	2007 Wine Magazine Cap Classique Challenge: 3 stars
	2007 Veritas: Silver Medal

Vintage
2009

Region
Stellenbosch

Grapes
Pinotage 80%
Pinot Noir 17%
Pinot Meunier 3%

Analysis
Alcohol: 13.23% vol
Residual Sugar: 2.2 g/l
Total Acidity: 6.9 g/l
pH: 3.3



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