



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.

Vinification

All grapes are handpicked in small bins. The whole bunches are gently pressed in pneumatic presses to collect the most pure juice, called the cuvée. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine.

Vintage Description

The 2010 vintage will be remembered as one of the smallest vintages in many years with every force of nature, pests and fungal disease contributed to a smaller yield. Although the 2010 vintage was not one for quantity it was definitely one for quality with smaller crops brimming with concentrated fruit. Harvest started on 14 January with Pinot noir grapes make their way to the cellar. The quality of Pinot Noir, Chardonnay and Pinot Meunier was outstanding.

Wine Description

Subtle coral colour. A fruit extravaganza of delicious mix red berries and voluptuous strawberries tickles your senses. A string of enthusiastic pearls expresses the floral bouquet. The palate is finely hand-crafted and moulded into an ever so pleasing mouth feel filled with high notes of fresh fruit which is escorted with a subtle crisp acidity perfecting the balance for a refreshing dry finish.

Cellaring Potential

Delicious when youthful and refreshing 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

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| 2009 | The International Wine Review (USA): 87 points |
| | 2012 John Platter Wine Guide: 3½ stars |
| 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

2010

Region

Stellenbosch

Grapes

Pinotage 80%

Pinot Noir 15%

Pinot Meunier 5%

Analysis

Alcohol: 12.24% vol

Residual Sugar: 5.5 g/l

Total Acidity: 6.8 g/l

pH: 3.22



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