



# SIMONSIG

STELLENBOSCH



## KAAPSE VONKEL BRUT ROSÉ

### Style of Wine

This full-flavoured, dry sparkling Rosé is made according to the traditional Méthode Cap Classique whereby the delicate, lively bubbles are created during secondary fermentation in the bottle. Careful blending by our experienced winemaker lends elegance and class to this Rosé with its youthful berry fragrance and striking finesse on the palate.

### Heritage

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

### Vintage Description

The 2011 vintage will go down in history as a windy, dry and hotter than normal year. Rainfall during winter was 17% lower than the 10 year average. The summer was extremely dry and hot with only 8mm of rain recorded during the three month of harvest. Our vintage started on 13 January 2011 with the Pinot noir for the sparkling wine. The quality of the grapes were excellent with lower acidity levels, but still with the desired low pH levels. At Simonsig our vintage yielded 33% more than in 2010.

### Vinification

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest free run juice, named 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.

### Wine Description

This delightful, misty pink rosé showcases an elegant display of dancing pearls. Sizzling aromas of mixed rose petals, luscious strawberries and fresh red berries with hints of orange peel abound on the nose. A polished mouthfeel filled with fresh fruit pockets sealed with a subtle yet crisp acidity, tantalises the palate with an array of flavourful notes ending in a long, lingering finish. This wine reflects elegance, style and finesse.

### Cellaring Potential

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

### Serving Suggestions

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.



## A W A R D S

2011	2013 John Platter Guide: 4 stars
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

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### Vintage

2011

### Region

Stellenbosch

### Grapes

Pinotage 53%

Pinot noir 35%

Pinot meunier 12%

### Analysis

Alcohol: 12.28%

Residual Sugar: 6.02 g/l

Total Acidity: 6.8 g/l

pH: 3.19

