



**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 the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice named cuvee. 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 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One it resulted in a bigger crop, especially in Sauvignon blanc, and then on the down side it brought fungal disease to some varieties. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. The first half of the harvest was later than normal. We started picking grapes for the Kaapse Vonkel Brut Rosé on the 23rd of January. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

### Wine Description

A delightful bright salmon pink colour is embroidered with delicate slow rising bubbles. The enchanting mousse unveils luscious strawberries and fresh red berry flavours with a zesty citrus surprise. A celebration of refreshing flavours tantalise the palate while the subtle yet crisp acidity causes an array of lingering high notes. This vibrant sparkling rosé reflects elegance, style and finesse.

### 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

Kaapse Vonkel Brut Rosé 2014:	2015 Veritas Awards: Bronze Medal 2016 Platter's Guide: 4 stars
Kaapse Vonkel Brut Rosé 2013:	2015 Platter's Guide: 4 stars 2014 MCC Amorim Cap Classique Challenge: Bronze Medal
Kaapse Vonkel Brut Rosé 2012:	2014 Top 100 SA Wines: Winner 2014 Platter's Guide: 4 stars 2014 Platters Wine Guide: 4 stars 2014 Top 100 SA wines: Winner Wine Advocate: Oct 2013: 90
Kaapse Vonkel Brut Rosé 2011:	2013 John Platter Guide: 4 stars
Kaapse Vonkel Brut Rosé 2009:	The International Wine Review (USA): 87 points 2012 John Platter Guide: 3½ stars
Kaapse Vonkel Brut Rosé 2008:	2011 Platter's Guide: 4 stars
Kaapse Vonkel Brut Rosé 2007:	2010 Platter's Guide: 4 stars

### Vintage

2014

### Region

Stellenbosch

### Grapes

Pinotage 31%

Pinot Noir 67%

Pinot Meunier 2%

### Analysis

Alcohol: 12.36% vol

Residual Sugar: 6.34 g/l

Total Acidity: 7.0 g/l

pH: 3.22



SIMONSIG WINE ESTATE, STELLENBOSCH

PO BOX 6, KOELENHOF 7605, SOUTH AFRICA  
T. +27 21 888 4900 F. +27 21 888 4909  
WWW.SIMONSIG.CO.ZA