



## KAAPSE VONKEL BRUT

### Style of Wine

A delicate sophisticated Cap Classique with delicious flavour intensity.

### Heritage

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he made his first Cap Classique, named Kaapse Vonkel in 1971. Kaapse Vonkel became the first Cap Classique to use all three of the classic grape varieties used in Champagne when Pinot meunier was introduced in 1997. Similar to Pinot noir; Pinot meunier is a red grape variety with delicious aromatic fruit flavours that blossoms early in the evolution of the wine.

### Vintage Description

The 2009 vintage brought memories of the classic 1966 surf movie, *The Endless Summer*, as it was a year with near perfect weather and there was no end to the balmy sundrenched days deep into April. Winemakers were excited about the exceptional quality of the vintage from the beginning of the 2009 harvest. Harvest started on 20 January with Pinot Noir for Kaapse Vonkel Cap Classique. The harvest was similar to last year for all Cap Classique grapes. Pinot Noir showed more even ripening with very evenly coloured bunches compared to last year. Ripening was quite slow and sugars rose very gradually. In a good vintage the Chardonnays can be picked riper without losing the crisp acidity. In 2009 some Chardonnay's were picked at 20.8°B with acidity still higher than 11 g/l. The extra ripeness brings more intense tropical and citrus fruit.

### Wine Description

This limpid wine has a straw undertone. A symphony of energetic yet elegant bubbles creates a crown of fresh delights in the glass. Sizzling notes of white peach contrast with red berries capturing the presence of the three grape varieties. The palate is sculptured into an orchard of white peach and apples with secondary yeast flavours. There is a fine balance between the fruit and acidity displaying beautiful finesse and elegance. Kaapse Vonkel has an unforgettable finish that captures a moment in time, transforming it into a celebration.

### Cellaring Potential

Kaapse Vonkel is ready to drink upon release. The 2009 has all the attributes to gain in richness and complexity for 4 to 6 years.

### Serving Suggestions

As an aperitif the Kaapse Vonkel will add sparkle to any celebration. It is delicious with fresh oysters or pâté and is the ideal partner for desserts such as fruit tarts or delicate creamy or almond cakes. You can also try Kaapse Vonkel with unusual foods such as roast chicken with honey or duck.



### AWARDS

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| 2009 | International Wine & Spirits Competition: Gold Medal<br>2013 IWSC: Gold<br>2013 Amorim MCC Challenge: Gold<br>2012 Platters Wine Guide: 4 stars<br>2011 WOMC Tasting: MCC & Sparkling Wine: Winner |
| 2008 | 2011 Platter's Wine Guide: 4 stars   |
| 2007 | 2013 Amorim Tsogo Sun Cap Classique Challenge: Best Museum Class<br>Veritas 2009: Silver medal<br>Cap Classique Challenge 2009 Winner: Award for Best Vintage, Award for Best Overall              |
| 2006 | Veritas 2009: Silver medal<br>2008 Platter's Guide: 4 stars<br>2007 Wine Magazine Cap Classique Challenge: 3½ stars  |

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### Vintage

2009

### Region

Western Cape

### Grapes

Chardonnay 43%  
Pinot Noir 55%  
Pinot Meunier 2%

### Analysis

Alcohol: 12.53 %  
Residual Sugar: 8 g/l  
Total Acidity: 7.3 g/l  
pH: 3.35

