



SIMONSIG
STELLENBOSCH



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 pioneered Cap Classique 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. It is, like Pinot noir, a red grape variety with delicious aromatic fruit flavours and blossoms early in the evolution of the wine.

Vintage Description

The 2010 vintage will be remembered as one of the smallest vintages in many years with every force at 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. The harvest started on 14 January with Pinot noir grapes making their way to the cellar. The quality of Pinot Noir, Chardonnay and Pinot Meunier was of a very high standard.

Winemakers Tasting Notes

Brilliant limpid colour with slight hints of golden straw tones. In the flute the wine is lively with a fine stream of persistent bubbles. On the nose the wine shows lively and vibrant flavours of fresh green apples and citrus flavours with hints of red berry flavours from Pinot Noir and Pinot Meunier grapes. On the palate the wine is very well balanced and alive with plenty of berry and apple flavours with hints of yeastiness. The wine has a beautiful finesse and elegant finish that can lead to hours of happiness and magical moments.

Vinification

All the grapes are hand picked in small bins and whole bunch pressed in gentle action pneumatic presses. Juice is fractioned in a cuvee and a first pressing. After one to two days settling, the juice is fermented at about 15 – 16° Celsius. A significant portion of the Chardonnay is fermented in older French oak for more complexity. Some Chardonnay goes through Malolactic Fermentation.

Cellaring Potential

Kaapse Vonkel is ready to drink upon release. The 2010 has all the attributes to gain in richness and complexity for 4 to 6 years.

Serving Suggestions

The perfect way to celebrate Kaapse Vonkel 40th birthday is to celebrate it with oysters. It can also be served as aperitif for any occasion. Kaapse Vonkel goes very well with deserts like fruit tarts or delicate creamy or almond cakes. Try the Kaapse Vonkel with unusual foods like cooked chicken with honey or duck.



AWARDS

2010	2013 Veritas Awards: Gold Medal
2009	2013 International Wine & Spirits Competition: Gold Medal
	2012 John Platter Wine Guide: 4 stars
	2011 Wine of the Month Panel Tasting: MCC & Sparkling Wine: 1st out of 39 tasted
2008	2011 Veritas: Silver Medal
	2011 Platter's Wine Guide: 4 stars
2007	Veritas 2009: Silver medal
	2012 SAA: Methodé Cap Classique of the Year Trophy
	2012 SAA: Premium Class
2006	Veritas 2009: Silver medal
	2008 Platter's Guide: 4 stars
	2007 Wine Magazine Cap Classique Challenge: 3½ stars
2005	Cap Classique Challenge 2009 Winner: Award for Best Vintage, Award for Best Overall
	1.5L: Cap Classique Challenge 2009: Top 10 wines: 2nd
	Weinwirtschaft Magazine, Germany: Ranked under the Top 3 International Sparkling wines in 2006
	2007 Wine Magazine Cap Classique Challenge: 4 stars
	2007 Veritas: Silver Medal
	2008 Veritas: Silver Medal
	1.5L: 2009 Veritas: Silver Medal
2003	2004 Perswijn Competition held in Scheveningen, Netherland: Best Sparkling Wine in Category: Non-Champagne
	2006 Veritas: Silver
	2007 International Wine and Spirit Competition: Silver Best in Class
	1.5L: 2008 Veritas: Silver Medal

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Vintage
2010

Region
Western Cape

Grapes
Pinot Noir 50%
Chardonnay 49%
Pinot Meunier 1%

Analysis
Alcohol: 12.16% vol
Residual Sugar: 7.06 g/l
Total Acidity: 7.4 g/l
pH: 3.23

