



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 2012 vintage will be remembered as a very dry year with lowest rainfall of 476 mm ever logged in our records since 1976, 33% below our long term average. Fortunately Simonsig has sufficient water resources to supplement the natural rainfall. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. The 2012 harvest started a little later than usual on 18 January. Despite the drought, the cool growing season resulted in good levels of acidity and superb concentration of fruit. Although Simonsig Estate and the Stellenbosch region had a smaller vintage; wines of top quality were delivered across the whole spectrum.

Vinification

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest free running juice named cuvée. After settling for one or two days the juice is fermented in stainless steel tanks at about 15-16°C with specially selected yeast strains to ensure optimum fruit and freshness. To add complexity a significant portion of the Chardonnay is fermented in older French Oak. A selected portion of Chardonnay goes through malolactic fermentation.

Winemaker's Tasting Notes

Expect delicate floral aromas with hints of ripe yellow apples and citrus to leap from your glass. Layers of red berry and baked apple flavours add to the complexity of the wine, whilst the freshness of the mousse enhances the zesty flavours on the palate. Mouthfilling with ample body and a persistent clean and dry finish.

Cellaring Potential

Kaapse Vonkel is ready to drink upon release. The 2012 vintage has all the attributes to gain in richness and complexity in the next four to six 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

- KV 2011: 2015 Veritas Awards: Silver Medal
2015 IWSC: Silver
2014 John Platter Wine Guide: 4 stars
2014 Sommelier Wine Awards: Silver
- KV 2010: 2016 National Wine Challenge: Double silver
2016 MCC Challenge: Silver
2014 Wine Classic Top 6: Winner
2014 Veritas: Gold
2013 Veritas: Gold Medal
2013 John Platters: 4 stars
2012 Veritas: Silver Medal

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Vintage

2012

Region

Western Cape

Grapes

Chardonnay 46 %

Pinot Noir 50 %

Pinot Meunier 4 %

Analysis

Alcohol: 12.8 %

Residual Sugar: 6.3 g/l

Total Acidity: 7.5 g/l

pH: 3.05

