



SIMONSIG

STELLENBOSCH



K A A P S E V O N K E L B R U T

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

Very cold winter with high rainfalls was ideal for even budbreak. With very fruitful buds and large number of flowering a very large crop was predicted. Cold, rainy and windy conditions during flowering effected berry set, leading to smaller loose bunches. Pinot Noir showed uneven ripening, and bunches that turned colour late were left on the vines to ripen properly and were harvested a week later. Base wines showed a lot of promise and acid levels provided excellent structure and a low pH. Chardonnay grapes were in excellent quality and tonnages were similar to 2007. Very high acids were achieved by some vineyards that made them ideal for malolactic fermentation in tank and barrel, which add more dimension and complexity to Chardonnay cuvées.

Wine Description

Lively energetic mousse with very small bubbles swirling to the surface, like strings of pearls. On the nose Kaapse Vonkel introduces itself with lively floral and Chardonnay citrus aromas complemented by the fuller berry flavours of the majority red grapes in the cuvée. The fine creaminess of the mousse tingles on the palate and amplifies the delicious sour dough yeastiness reminding one of brioche and freshly baked bread. The Kaapse Vonkel 2008 is delicate, dry and refreshing with classic richness on the palate and finesse on the finish.

Wood Maturation

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 2008 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. Delicious with fresh oysters or paté. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect for cleaning the palate. Hard to find a better wine to add excitement to your sushi.



A W A R D S

- 2007 Veritas 2009: Silver medal
- 2006 Veritas 2009: Silver medal
- 2008 Platter's Guide: 4 stars
- 2007 Wine Magazine Cap Classique Challenge: 3.5 stars
- 2005 Cap Classique Challenge 2009 Winner: Award for Best Vintage, Award for Best Overall
- 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

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W W W . S I M O N S I G . C O . Z A

Vintage

2008

Region

Western Cape

Grapes

Pinot Noir 49%

Chardonnay 45%

Pinot Meunier 6%

Analysis

Alcohol: 12.1% vol

Residual Sugar: 6.8 g/l

Total Acidity: 7.1 g/l

pH: 3.2

