



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 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

Lively energetic mousse forms a crown of bubbles in the glass. On the nose Kaapse Vonkel shows lively floral and Chardonnay citrus fruit which is greatly complimented by red berry flavours from Pinot Noir and Pinot Meunier grapes. On the palate the wine shows elegant yeasty flavours with great 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 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. 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.



AWARDS

2009	Wine Magazine Cap Classique Challenge	4 stars
2008	2011 Platter's Wine Guide	4 stars
2007	Veritas 2009 Cap Classique Challenge 2009 Winner	Silver medal Award for Best Vintage, Award for Best Overall
2006	Veritas 2009 2008 Platter's Guide	Silver medal 4 stars
2005	2007 Wine Magazine Cap Classique Challenge Weinwirtschaft Magazine, Germany	3.5 stars Ranked under the Top 3 International Sparkling wines in 2006
	2007 Wine Magazine Cap Classique Challenge 2007 Veritas 2008 Veritas	4 stars Silver Medal Silver Medal
2003	1.5L: 2009 Veritas 2004 Perswijn Competition held in Scheveningen, Netherland	Silver Medal Best Sparkling Wine in Category: Non-Champagne

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

Vintage
2009

Region
Western Cape

Grapes
Pinot Noir 55%
Chardonnay 43%
Pinot Meunier 2%

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

