



## ENCORE VIN SEC

### Style of Wine

Off dry Cap Classique.

### Heritage

Simonsig Wine Estate was the first producer of Méthode Champenoise, known as Méthode Cap Classique in South Africa. Pioneering winemaker and founder of Simonsig Estate, Frans Malan, bottled the first Kaapse Vonkel in 1971. Johan Malan, his winemaker son, followed in his footsteps and introduced the three Classic French Champagne varieties to the blend, Pinot noir, Chardonnay and the scarce Pinot meunier. The Simonsig portfolio of Cap Classique was expanded by the introduction of the Simonsig Encore Vin Sec.

### Vintage Description

A very dry growing season with cool conditions during Spring and early Summer. This is ideal for the quality of Cap Classique wines, which are picked at the beginning of the harvest. The first Pinot noir was picked on 13 January 2006. Grapes for our Cap Classique were sourced from outside the Stellenbosch region for the first time. It was very exciting to work with grapes from the cooler areas of Darling and Elgin. Some uneven ripeness occurred in Pinot noir and meunier vineyards and were picked twice to allow the green bunches time to ripen. High acidity and delicate fruit showed promise from the start.

### Wine Description

The same passion, dedication and expertise that goes into making Kaapse Vonkel was also given to the brand new and exciting addition to the Simonsig MCC range. Encore joins Kaapse Vonkel, Kaapse Vonkel Brut Rosé and Cuvée Royale as benchmark on the South African MCC scene. The lovely pale straw colour indicates good evolution after 15 months on the yeast lees. The nose shows ripe biscuity red grape flavours which is followed by hints of toasted nuts and freshly baked bread. The higher than normal Chardonnay content gives the wine a young citrusy zest. The mousse is fine and creamy on the palate enhancing the nutty, biscuity flavour. The elegant sweetness of this Sec Sparkling wine is perfectly integrated and adds even more length and body to this already well balanced wine.

### Cellaring Potential

Encore is ready to drink when it is released having spent 15 months on the yeast lees. Further bottle ageing brings more richness and complexity.

### Serving Suggestions

As an aperitif the 2006 Encore 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. The 2006 vintage Encore is excellent to enjoy with food.



## A W A R D S

2006 2009 Platter's Guide: 3 1/2 stars

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### Vintage

2006

### Region

Western Cape

### Grapes

Chardonnay 52%

Pinot noir 48%

### Analysis

Alcohol: 11.9% vol

Residual Sugar: 18 g/l

Total Acidity: 5.6 g/l

pH: 3.8

