



## KAAPSE VONKEL DEMI SEC 2016

**Wine of Origin** Western Cape

**Style of Wine:** Demi Sec

**Grape varieties:** 62% Chardonnay | 30% Pinot Noir | 8% Pinot Meunier

**Background:**

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa, when he pioneered Cap Classique in 1971.

**Vintage Description:**

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Chardonnay grapes were healthy and picked at optimum ripeness to create multiple layers of fruit.

**Vinification:**

All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juices named cuvée. After two days of settling, the juice is fermented in stainless steel tanks at about 15-17°C with specially selected yeast strains. To add complexity to the wine, a portion of the Chardonnay is fermented in older French Oak barrels. No malolactic fermentation preserved the freshness of the wine.

**Wine Description:**

Kaapse Vonkel Demi Sec has a bright golden peach colour. A string of fine pearls gracefully carries the aromas to the surface, exploding into ripe summer fruits. Fresh peaches and pears on the nose, with layers of sweet apricots and pink lady apples on the palate. The balance is beautifully maintained by the soft natural acidity, making this Demi Sec the ideal companion for a wide range of dishes.

**Cellaring Potential:**

Kaapse Vonkel is ready to drink upon release. The 2016 has all the attributes to gain in richness and complexity for 4 to 6 years.

**Serving Suggestions:**

Pair it with ripe full cream cheeses like Camembert and Brie or Blue Cheese. It is a great companion with deserts such as Crème Brulée and Tiramisu made with red berries. It also works well with fruity desserts made from yellow and white fruit like pears in red wine sauce.

**Analysis:**

Alcohol:	11.65% by volume
Residual Sugar:	39.4 g/l
Total Acidity:	7.0 g/l
pH:	3.13