



# SIMONSIG

STELLENBOSCH



## KAAPSE VONKEL BRUT ROSÉ

### Style of Wine

A full flavoured dry sparkling Rosé made according to the traditional Methodé Cap Classique including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

### Background

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot Noirs to launch the Kaapse Vonkel Brut Rosé. This delicious blend contains South Africa's home grown variety Pinotage in combination with Pinot noir and Pinot Meunier, the two classic red varieties used in Champagne.

### 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. Good management and extra attention had to be paid to pick the selected Pinotage blocks earlier to preserve the delicate fruitiness.

### Wine Description

A bright, delightful rosy pink colour which contrasts the string white pearly bubbles. Aromas of rose petals and strawberries dominate the nose. The mousse is fine and creamy and brings out the floral and yeasty aromas. A fine balance and structure add to a mouthfilling roundness on the palate and shows simple fresh fruit intensity. A subtle acidity leads to a crisp and refreshing dry finish.

### Cellaring Potential

Delicious when youthful, when the primary grape bouquet is at its best.

### Serving Suggestion

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last but definitely not the least a decadent dessert.



## AWARDS

2008	2011 Platter's Guide: 4 stars
2007	2009 Platter's Guide: 4 stars
	2010 Platter's Guide: 4 stars
2006	2007 Wine Magazine Cap Classique Challenge: 3 stars
	2007 Veritas: Silver Medal

**Vintage**  
2008

**Region**  
Stellenbosch

**Grapes**  
Pinotage 63%  
Pinot Noir 29%  
Pinot Meunier 8%

**Analysis**  
Alcohol: 12.28% vol  
Residual Sugar: 6.5 g/l  
Total Acidity: 7.1 g/l  
pH: 3.32



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