



SIMONSIG
STELLENBOSCH



KAAPSE VONKEL BRUT ROSÉ

Style of Wine

This full-flavoured, dry sparkling Rosé is a Méthode Cap Classique, crafted according to the traditional French method whereby the delicate, lively bubbles are created during secondary fermentation in the bottle. Careful blending by our experienced winemaker lends elegance and class to this Rosé with its fragrant berry fruitiness and striking finesse on the palate.

Background

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot grape varieties to launch the Kaapse Vonkel Brut Rosé. This delicious blend usually comprises South Africa's home grown varietal, Pinotage, in combination with Pinot noir and Pinot meunier, the two classic red cultivars used in Champagne, France. The 2007 & 2013 vintages of this Méthode Cap Classique, however, do not include Pinot meunier.

Vinification

All grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest free run juice known as the cuvée. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness.

Vintage Description

The winter of 2012 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December 2012 was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils delayed budding, hence harvesting started later than usual.

Wine Description

The exquisite pale salmon colour of this rosé reflects its elegance and grace. Dancing aromas of delicious red berries and luscious strawberries will tickle the senses, whilst a string of enthusiastic pearls bring the floral bouquet to the fore. The pleasing mouthfeel showcases high notes of fresh fruit accompanied by a subtle crisp acidity perfecting the balance for a refreshing dry finish. This Méthode Cap Classique is very youthful and refreshing making it an ideal sunset bubbly.

Cellaring Potential

Delicious when youthful and refreshing 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 not least, a decadent dessert.



AWARDS

Simonsig KB Brut Rosé 2013:	2015 Platter's Guide: 4 stars
Simonsig KB Brut Rosé 2012:	2014 Platter's Guide: 4 stars
	2014 Top 100 SA Wines
Simonsig KV Brut Rosé 2009:	The International Wine Review (USA): 87 points
	2012 John Platter Wine Guide: 3½ stars
Simonsig KV Brut Rosé 2008:	2011 Platter's Guide: 4 stars
Simonsig KV Brut Rosé 2007:	2009 Platter's Guide: 4 stars
	2010 Platter's Guide: 4 stars
Simonsig Brut Rosé 2006:	2007 Wine Magazine Cap Classique Challenge: 3 stars
	2007 Veritas: Silver Medal

Vintage
2013

Region
Stellenbosch

Grapes
Pinotage 45%
Pinot Noir 53%
Pinot Meunier 2%

Analysis
Alcohol: 12.3% vol
Residual Sugar: 5.4 g/l
Total Acidity: 7.5 g/l
pH: 3.2



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