



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.

Vinification

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

Vintage Description

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. We started picking Pinot Noir on the 12th of January and literally hopped from one block to another. The window of opportunity is quite small when picking sparkling wine grapes at the right sugar level. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

Wine Description

An exquisite champagne colour with energetic dancing pearls. A sensory adventure filled with fresh red berry pockets and hints of candyfloss. A celebration of refreshing flavours tantalise the palate with a sublime finish of quince notes. The subtle yet crisp acidity causes an array of lingering high notes. This vibrant Sparkling Rosé reflects elegance, style and finesse.

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

Kaapse Vonkel Brut Rosé 2015:	2017 Platters Wine Guide: 4 stars
Kaapse Vonkel Brut Rosé 2014:	2015 Veritas Awards: Bronze Medal
	2016 Platter's Guide: 4 stars
	2016 Amorim MCC Challenge: Bronze
Kaapse Vonkel Brut Rosé 2013:	2015 Platter's Guide: 4 stars
	2014 MCC Amorim Cap Classique Challenge: Bronze Medal
Kaapse Vonkel Brut Rosé 2012:	2014 Top 100 SA Wines: Winner
	2014 Platter's Guide: 4 stars
	2014 Top 100 SA wines: Winner
	Wine Advocate: Oct 2013: 90 points
Kaapse Vonkel Brut Rosé 2011:	2013 John Platter Guide: 4 stars
Kaapse Vonkel Brut Rosé 2009:	The International Wine Review (USA): 87 points
	2012 John Platter Guide: 3½ stars
Kaapse Vonkel Brut Rosé 2008:	2011 Platter's Guide: 4 stars

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Vintage
2015

Region
Stellenbosch

Grapes
Pinotage 35%
Pinot Noir 63%
Pinot Meunier 2%

Analysis
Alcohol: 12.1% vol
Residual Sugar: 6.2 g/l
Total Acidity: 5.4 g/l
pH: 3.3

