



## KAAPSE VONKEL BRUT

### Style of Wine

A delicate sophisticated Cap Classique with delicious flavour intensity.

### Heritage

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he made his first Cap Classique, named Kaapse Vonkel in 1971. Kaapse Vonkel became the first Cap Classique to use all three of the classic grape varieties used in Champagne when Pinot meunier was introduced in 1997. Similar to Pinot noir; Pinot meunier is a red grape variety with delicious aromatic fruit flavours that blossoms early in the evolution of the wine.

### Vintage Description

The 2011 vintage will go down in history as a windy, dry and hotter than normal year. Rainfall during winter was 17% lower than the 10 year average. The summer was extremely dry and hot with only 8mm of rain recorded during the three months of harvest. Our vintage started on 13 January 2011 with the Pinot noir for the sparkling wine. The quality of the grapes was excellent with lower acidity levels, but still with the desired low pH levels. At Simonsig our vintage yielded 33% more than in 2010.

### Vinification

All the 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 15-16°C with specially selected yeast strains to ensure optimum fruit and freshness. To add complexity a significant portion of the Chardonnay is fermented in older French Oak. Only a selected portion of Chardonnay goes through malolactic fermentation.

### Wine Description

This limpid wine has a straw undertone. A symphony of energetic yet elegant bubbles creates a crown of fresh delights in the glass. Sizzling notes of white peach contrast with red berries capturing the presence of the three grape varietals. The palate is sculptured into an orchard of white peach and apples with secondary yeast flavours. There is a fine balance between the fruit and acidity displaying beautiful finesse and elegance. Kaapse Vonkel has an unforgettable finish that captures a moment in time, transforming it into a celebration.

### Cellaring Potential

The Kaapse Vonkel Brut 2011 can be enjoyed now, but will gain in richness and complexity for the next four to six years.

### Serving Suggestions

As an aperitif the Kaapse Vonkel will add sparkle to any celebration. It is delicious with fresh oysters or pâté and is the ideal partner for desserts such as fruit tarts or delicate creamy or almond cakes. You can also try Kaapse Vonkel with unusual foods such as roast chicken with honey or duck.



### AWARDS

KV 2011: 2015 Veritas Awards: Silver Medal  
2014 Platters Wine Guide: 4 stars  
2014 Sommelier Wine Awards: Silver  
2015 IWSC: Silver

KV 2010: 2016 MCC Challenge: Silver  
2016 National Wine Challenge: Double silver  
2014 Wine Classic Top 6: Winner  
2014 Veritas: Gold  
2014 The Champagne & Sparkling Wine World Championships: Silver  
2013 John Platter Wine Guide: 4 stars  
2013 Veritas: Gold  
2012 Veritas: Silver Medal

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### Vintage

2011

### Region

Western Cape

### Grapes

Chardonnay 48 %

Pinot Noir 50 %

Pinot Meunier 2 %

### Analysis

Alcohol: 12.53 %

Residual Sugar: 6.3 g/l

Total Acidity: 6.5 g/l

pH: 3.16

