



## 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 pioneered Cap Classique in 1971.

### 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 was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils caused later budding and the vintage started later than normal. The first Pinot Noir was picked on the 23rd of January and the Chardonnay on the 30th of January.

### Vinification

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the most pure juice named cuvée. After one or two days of settling the juice is fermented in stainless steel tanks at about 15-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. To add complexity a significant portion of the Chardonnay is fermented in older French oak. A selected portion of Chardonnay goes through malolactic fermentation.

### Winemaker's Tasting Notes

Whimsical aromas of dried apple rings with bubble-wrapped layers of apricot and red cherries. The flavour of freshly baked bread comforts the palate while the fresh acidity is cause for a party frenzy. A youthful mousse refreshes the mind and soul. A toast to elegance and perfection.

### Cellaring Potential

Kaapse Vonkel is ready to drink upon release. Notwithstanding, the 2013 has all the attributes to gain in richness and complexity for 4 to 6 years.

### Serving Suggestions

The versatile Kaapse Vonkel can be served with scramble eggs in the morning, sushi for lunch, duck for supper and an almond cake for dessert. Not to mention the obvious match with fresh oysters or pâtés and if all else fails, on its own as your companion.



### AWARDS

- KV 2013: Platter's Guide: 4 stars  
KV 2012: 2015 Platters Wine Guide: 4 stars  
2015 Veritas: Silver Medal  
2015 MCC Amorim Cap Classique Challenge: Gold Medal  
KV 2011: 2015 Veritas Awards: Silver Medal  
2015 IWSC: Silver Medal: Outstanding  
2015 SAA: Premium Class  
2014 Sommelier Wine Awards: Silver Medal  
2014 John Platter Wine Guide: 4 stars  
KV 2010: 2014 The Champagne & Sparkling Wine World Championships: Silver Medal  
2014 MCC Amorim Cap Classique Challenge: Bronze Medal  
2013 Veritas: Gold Medal  
2013 Wine-of-the-Month Club Winner  
2013 John Platters: 4 stars

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### Vintage

2013

### Region

Western Cape

### Grapes

Chardonnay 37%

Pinot Noir 63%

### Analysis

Alcohol: 12.4%

Residual Sugar: 6.8 g/l

Total Acidity: 7.4 g/l

pH: 3.1

