



## 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 2014 vintage was quite a challenge. Heat waves in February and winter rains in March, created a juggling match of when to pick what. Not only was it nerve-wracking, but it tested our endurance starting on 23 January and finishing 14 April. Nevertheless the quality of the Chardonnay and Pinot Noir was outstanding.

### Vinification

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest free running juice named cuvée. After settling for two days, the juice is fermented in stainless steel tanks at about 15-17°C with specially selected yeast strains. To add complexity to the wine, a portion of the Chardonnay is fermented in older French Oak barrels. No malolactic fermentation is done, to preserve the freshness of the wine.

### Winemaker's Tasting Notes

Elegant medium straw colour. Rich tones of granny smith apple and citrus elevates and unites with the red berry flavours of its blending companions. Dancing pearls of fine mousse creates an ambiance of magical aromas. On the palate the refined acidity captures the aromas of secondary yeast flavours with a twist of berry and apple flavours. A top class sparkling wine that resembles elegance and finesse.

### Cellaring Potential

Kaapse Vonkel is ready to drink upon release. The 2014 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 2014: 2017 Platters Wine Guide: 4 stars  
2016 Concours Mondial de Bruxelles: Silver Medal
- KV 2012: 2016 National Wine Challenge: Double Gold  
2016 MCC Challenge: Silver  
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

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### Vintage

2014

### Region

Western Cape

### Grapes

Chardonnay 53 %  
Pinot Noir 45 %  
Pinot Meunier 2 %

### Analysis

Alcohol: 12.29 %  
Residual Sugar: 7.6 g/l  
Total Acidity: 7.3 g/l  
pH: 3.26

