



## 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

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 last Chardonnay grapes were picked on the 29th of January. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

### Vinification

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juices named cuvee. After two days of settling 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 light straw colour. Fresh primary notes of granny smith apple and white flesh fruit. An array of dancing pearls creates an ambiance of magical aromas. On the palate the crisp acidity captures the tingling aromas of citrus that transcends into pockets of apples and pears. 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 pates and if all else fails on its own as your companion.



### AWARDS

- KV 2015: 2016 Effervescents du Monde: Silver
- KV 2014: 2016 Concours Mondial de Bruxelles: Silver Medal  
2017 Platters Wine Guide: 4 stars
- KV 2013: 2016 Platters: 4 stars
- KV 2012: 2016 National Wine Challenge: Double Gold  
2016 WOMC: Winner  
2016 MCC Challenge: Silver  
2015 Platters Wine Guide: 4 stars  
2015 Veritas: Silver Medal  
2015 MCC Amorim Cap Classique Challenge: Gold Medal  
2015 WOMC: Best MCC of the year
- KV 2011: 2015 Veritas Awards: Silver Medal  
2015 IWSC: Silver Medal: Outstanding  
2015 SAA: Premium Class

### SIMONSIG WINE ESTATE, STELLENBOSCH

PO BOX 6, KOELENHOF 7605, SOUTH AFRICA  
T. +27 21 888 4900 F. +27 21 888 4909  
WWW.SIMONSIG.CO.ZA

**Vintage**  
2015

**Region**  
Western Cape

**Grapes**  
Chardonnay 48%  
Pinot Noir 49%  
Pinot Meunier 3%

**Analysis**  
Alcohol: 12.6%  
Residual Sugar: 4.0 g/l  
Total Acidity: 7.2 g/l  
pH: 3.2

