



KAAPSE VONKEL BRUT 2017

Grape varieties:

55% Chardonnay | 44% Pinot Noir | 1% Pinot Meunier

Background:

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 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The components for this MCC 2017 did not disappoint and we were delighted with the quality and intense fruit spectrum from the various blocks.

Vinification:

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juices named cuvée. 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.

Wine Description:

With an elegant light golden hue, this MCC displays vibrant aromas of white peach, citrus blossom and a hint of strawberries. On the palate, fresh apple is beautifully complimented by hints of nectarine and red berries. Delicate bubbles and lively acidity contributes to an elegant finish.

Cellaring Potential:

Kaapse Vonkel is ready to drink upon release. The 2017 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.

Analysis:

Alcohol:	12.68% by volume
Residual Sugar:	7.6 g/l
Total Acidity:	6.9 g/l
pH:	3.25