



KAAPSE VONKEL BRUT ROSÉ 2016

Style of Wine: A full flavoured dry sparkling Rosé made by the traditional Methodé Cap Classique including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

Grape varieties:

64% Pinot Noir | 34% Pinotage | 2% Pinot Meunier

Background:

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot Noirs to launch the Kaapse Vonkel Brut Rosé. This delicious blend contains South Africa's home grown varietal Pinotage in combination with Pinot noir and Pinot Meunier (not 2007 vintage), the two classic red varieties used in Champagne.

Vintage Description:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015.

Vinification:

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named cuvee. The juice is fermented in stainless steel tanks at about 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine.

Wine Description:

Delightful bright salmon colour is embroidered with delicate slow rising bubbles. On the nose the wine shows luscious flavours of strawberries and fresh red berry flavours. The wine enters the palate with layers of sweet fresh berry flavours with a slight zesty citrus undertone. The crisp acidity of the wine adds freshness and a long aftertaste to the wine.

Cellaring Potential:

Delicious when youthful, when the primary grape bouquet is at its best.

Serving Suggestions:

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last, but definitely not the least, a decadent dessert.

Analysis:

Alcohol:	12.8% by volume
Residual Sugar:	6.6 g/l
Total Acidity:	6.16 g/l
pH:	3.38