



KAAPSE VONKEL SATIN NECTAR ROSÉ 2017

Wine of Origin Stellenbosch

Style of Wine: A full flavoured Demi-sec sparkling Rosé made by the traditional Methodé Cap Classique. Meticulous blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

Grape varieties: 72% Pinot Noir | 27% Pinotage | 1% Pinot Meunier

Background:

A star is born! The Satin Nectar Rosé is joining our Kaapse Vonkel range in July 2019.

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 juice named cuvée. The juice is then 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:

Embraced by a delicate string of fine bubbles, this MCC has a bright blush colour. Decadent aromas of candied strawberries and sweet plums are complimented by whimsical flavours of pink peach. This Demi-sec is perfectly balanced by fresh acidity and flair. Exquisite on its own or with your favourite dessert.

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 not least, a decadent dessert.

Analysis:

Alcohol:	12.09% by volume
Residual Sugar:	40.8 g/l
Total Acidity:	6.9 g/l
pH:	3.17

