

## **Simonsig Kaapse Vonkel Demi Sec 2015**

### **Grape Varieties:**

49% Pinot Noir, 48% Chardonnay, 3% 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 2015 harvest is definitely one for the books. 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 12<sup>th</sup> 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 and 2015 was definitely the case of the fast and furious. The last Chardonnay grapes were picked on the 29<sup>th</sup> 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.

### **Winemakers Tasting Notes**

The demi sec has an attractive, bright colour and the lively mousse swirling in the glass and glitters like strings of pearls. It is the thousands of tiny bubbles that carry the aromas to the surface when they explode, adding to the sheer enjoyment of Kaapse Vonkel. Lovely spring blossoms and ripe summer fruit with hints of caramelised baked apple on the nose follows through to a rich sensual sweetness on the taste. The balance is beautifully maintained by the soft natural acidity that rolls off the palate and persists to the lingering finish. The sweetness enhances the subtle honey flavours making this demi sec the ideal companion for a wide range of dishes.

### **Cellaring Potential:**

Kaapse Vonkel is ready to drink upon release. The 2015 has all the attributes to gain in richness and complexity for 4 to 6 years.

### **Serving Suggestions:**

Pair it with fully ripe full cream cheeses like Camembert and Brie or Blue Cheese. You can finish the meal with Kaapse Vonkel Demi Sec with your dessert as it works perfectly with Crème Brûlée and a Tiramisu made with red berries. Also works well with fruity desserts made from yellow and white fruit like pears in red wine sauce. This is further proof that the Kaapse Vonkel is wonderfully versatile and the different styles are suited to any occasion and menu. Cheers!

### **Analysis:**

Alcohol	11.9%
TA:	7g/l
pH:	3.2
RS:	44.1g/l