



KAAPSE VONKEL SATIN NECTAR 2019

Wine of Origin Western Cape

Style of Wine: Demi Sec Cap Classique

Grape varieties: 79% Chardonnay, 21% Pinot Noir

Background:

Frans Malan, the founder of Simonsig, was the first producer of Méthode Cap Classique in South Africa, when he pioneered Kaapse Vonkel in 1971.

Vintage Description:

One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams. Fortunately, climatic conditions for the rest of the growing season was ideal for Cap Classique. Cooler summer temperatures during December and January resulted in slower ripening and grapes with exceptionally low pH's, excellent acidity and finesse. A beautiful vintage for elegant Cap Classique.

Vinification:

All the grapes were handpicked in bins. The whole bunches were 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. No malolactic fermentation was performed to preserve the freshness of the wine. After bottling the wine is aged on yeast lees for 15 months to add complexity. During disgorgement a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

Wine Description:

Kaapse Vonkel Satin Nectar displays a light golden hue with a fine, delicate mousse. Fresh apples and pears are beautifully complimented by an array of ripe summer fruits on the nose. Alluring flavours of apples and sweet apricots coat the palate with subtle hints of nuts and toasted biscuits adding layers of complexity. Beautifully balanced acidity makes this rich Cap Classique the ideal companion to a wide range of dishes.

Cellaring Potential:

Kaapse Vonkel Satin Nectar is ready to drink upon release.

Serving Suggestions:

Kaapse Vonkel Satin Nectar pairs well with ripe full cream cheeses like Camembert and Brie or Blue Cheese. It also works well with fruity desserts made from orange, lemon and mango, or with a hazelnut praline.

Serve between 6-8°C

Analysis:

Alcohol:	11.62% by volume
Residual Sugar:	33.4 g/l
Total Acidity:	6.6 g/l
pH:	3.19

Suitable for vegans