



## KAAPSE VONKEL BRUT 2020

### Wine of Origin Western Cape

**Style of Wine:** Cap Classique

**Grape varieties:**

51% Chardonnay | 47% Pinot Noir | 2% Pinot Meunier

**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:**

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for Cap Classique. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential.

**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 settling overnight, 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. The wine is blended expertly before being bottled. After fermentation in the bottle, the wine is aged on the lees for at least 20 months prior to disgorgement.

**Wine Description:**

A classic Cap Classique with a light golden hue. Kaapse Vonkel transmits elegance and refinement in every luxurious bubble. On the nose, white flowers, apples, and nectarines are supported by subtle aromas of shortbread biscuits. Refreshing flavours of apple and peach are followed by a delicate mineral finish on the palate. Beautiful acidity contributes extraordinary length and finesse to this Cap Classique, making every occasion a memorable celebration.

**Cellaring Potential:**

Kaapse Vonkel is ready to drink upon release. The 2020 has all the attributes to gain in richness and complexity for at least 4 to 6 years.

**Serving Suggestions:**

The versatile Kaapse Vonkel can be served with scrambled eggs in the morning, bobotie for lunch, fresh mussels for dinner or cake for dessert. Not to mention the obvious match with fresh oysters, pâtés, or if all else fails, on its own with the people you love.

Serve between 6-8°C

**Analysis:**

Alcohol:	12.2% by volume - labelled as 12%
Residual Sugar:	5.4 g/l
Total Acidity:	7.5 g/l
pH:	3.10