

KAAPSE VONKEL SATIN NECTAR ROSÉ 2020



Wine of Origin Stellenbosch

Style of Wine: Demi-Sec Rosé Cap Classique

Grape varieties: 76% Pinot Noir | 24% Pinotage

Background:

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

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 juice, named cuvée. The juice is then fermented in stainless steel tanks at 14-16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. This MCC is bottle fermented and aged on the lees for 15 months prior to disgorgement. During disgorgement a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

Wine Description:

Embraced by a delicate string of fine bubbles, the Satin Nectar Rose has a beautiful coral pink colour. Decadent aromas of red apples, wild strawberries and cherries are followed by flavours of sun ripe peaches and fresh melon. This Cap Classique has good structure with beautifully balanced acidity. 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.

Serve between 6-8°C

Analysis:

Alcohol:	11.83% by volume
Residual Sugar:	33.2g/l
Total Acidity:	6.70g/l
pH:	3.18

Suitable for vegans

SIMONSIG WINES Kromme Rhee Road, Koelenhof, 7605, South Africa | +27 (0) 21 888 4900

Email: wine@simonsig.co.za | Web: www.simonsig.co.za  @SimonsigWines  @Simonsig_Wines