



KAAPSE VONKEL BRUT 2019

Wine of Origin Western Cape

Style of Wine: Cap Classique

Grape varieties:

50% Chardonnay | 49% Pinot Noir | 1% 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:

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 were 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 are handpicked in bins. The whole bunches are 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. 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.

Wine Description:

An elegant Cap Classique with a light golden hue and fine persistent mousse. Fresh apple, white peach and citrus blossom entice on the nose. A refined palate shows bursts of lemon, stone fruits and raspberry with a hint of yeasty complexity. 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 2019 has all the attributes to gain in richness and complexity for 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:	12.22% by volume - labelled as 12%
Residual Sugar:	4.1g/l
Total Acidity:	7.7 g/l
pH:	3.10

Suitable for Vegans