



## KAAPSE VONKEL BRUT ROSÉ 2019

**Wine of Origin** Western Cape

**Style of Wine:** Rosé Cap Classique

**Grape varieties:** 75% Pinot Noir | 23% Pinotage | 2% Pinot Meunier

### **Background:**

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending Pinot Noir with Pinotage and Pinot Meunier to launch the Kaapse Vonkel Brut Rosé.

### **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 Classiques.

### **Vinification:**

All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the most pure juice called the cuvée. The juice was fermented in stainless steel tanks, at about 14-16°C, with specially selected yeast strains to ensure optimum fruit and freshness in the wine. The final composition of the Rosé is determined by meticulous tastings before the different cuvées are expertly blended resulting in the most refined and fruity wine. The fermentation in the bottle creates the millions of magic bubbles. The bottles are then matured in our cool and dark cellars for at least 15 months, adding layers of yeasty complexity to the delicious red berry flavours. When the perfect harmony is reached the disgorgement removes the yeast and in the final step a small quantity of dosage is added to finish a perfectly balanced Brut Rosé.

### **Wine Description:**

With a delightful light salmon colour, this vibrant Cap Classique has a beautifully fine and persistent mousse. Captivating aromas of raspberries and cranberries are elevated by subtle floral notes. On the palate, strawberry sherbet and red berries are followed by a hint of biscuity complexity. Crisp acidity contributes freshness and flair to this delicate Cap Classique Rosé.

### **Cellaring Potential:**

Delicious when youthful and the primary grape bouquet is at its best.

### **Serving Suggestions:**

Kaapse Vonkel Brut Rosé is excellent on its own but can also pair well with most seafood dishes; especially West Coast Rock Lobster – a seasonal Cape Town delicacy. Finally, fresh seasonal berries or any other light dessert. Serve between 6-8°C.

### **Analysis:**

Alcohol:	12.10% by volume – labelled as 12%
Residual Sugar:	5.5 g/l
Total Acidity:	6.4 g/l
pH:	3.26

**Suitable for vegans**