

KAAPSE VONKEL BRUT ROSÉ 2020



SIMONSIG
STELLENBOSCH



Wine of Origin Western Cape

Style of Wine: Rosé Cap Classique

Grape varieties: 74% Pinot Noir | 23% Pinotage | 3% 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:

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 were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest 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 light coral colour, this vibrant Cap Classique has an energetic, yet delicate and persistent mousse. On the nose, captivating aromas of field flowers, red apples and strawberries are followed by hints of lightly baked shortcrust pastry. A refreshing palate of nectarine, cherry and red apple follows. This intensely flavoured, yet delicate Cap Classique has good structure and crisp acidity. The ideal Cap Classique for any special occasion.

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:	12.0% by volume – labelled as 12%
Residual Sugar:	6.2 g/l
Total Acidity:	7.2 g/l
pH:	3.12

Suitable for vegans

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