

# KAAPSE VONKEL SATIN NECTAR 2020

## Wine of Origin Western Cape

**Style of Wine:** Demi Sec Cap Classique

**Grape varieties:** 64% Chardonnay | 34% 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 juice, named cuvée. The juice is then fermented in stainless steel tanks at 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:

A vibrant Demi Sec Cap Classique with a light golden hue and elegant, persistent mousse. On the nose, aromas of sun ripe apple and peaches are followed by layers of tropical fruits. A luscious palate of mango and canned peaches with hints of lemon cream biscuits. Beautiful acidity contributes to a perfectly balanced Demi Sec Cap Classique, making every occasion a memorable one.

### Cellaring Potential:

Kaapse Vonkel Satin Nectar is ready to drink upon release.

### Serving Suggestions:

Pair it with ripe full cream cheeses like Camembert and Brie or Blue Cheese. It also works well with fruity desserts made from orange, lemon and mango, or with a hazelnut praline.

Serve between 6-8°C

### Analysis:

Alcohol:	11.68% by volume
Residual Sugar:	38.4 g/l
Total Acidity:	7.75 g/l
pH:	3.16

**Suitable for vegans**



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