



## Simonsig Kaapse Vonkel Satin Nectar 2017

### Wine of Origin Stellenbosch

**Grape varieties:** 55% Chardonnay, 44% Pinot Noir, 1% Pinot Meunier

### Background:

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa, when he pioneered Cap Classique in 1971.

### Vintage Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries but great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The components for this MCC 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks.

### Vinification:

All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juices, known as cuvee. After two days of settling, the juice was fermented in stainless steel tanks at about 15-17°C using specially selected yeast strains. To add complexity to the wine a portion of the Chardonnay was fermented in older French Oak barrels. No malolactic fermentation was done, preserving the freshness of the wine.

### Wine Description:

Kaapse Vonkel Satin Nectar is a demi sec style displaying a light golden hue. A string of fine pearls gracefully carries the aromas to the surface exploding into Fresh quince and pears on the nose with hints of toasted almonds. An elegant layers of stone fruits. palate with flavours of white peach, apple and honeycomb. The Satin Nectar is a perfect accompaniment to a wide range of dishes

### 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.

### Analysis:

Alcohol:	11.83% by volume
Residual Sugar:	39.5g/l
Total Acidity:	7.1 g/l
pH:	3.11