



KAAPSE VONKEL BRUT ROSÉ 2018

Wine of Origin Stellenbosch

Style of Wine:

A full flavoured dry sparkling Rosé made by the traditional Methodé Cap Classique, including a second fermentation in the bottle. Careful blending by our experienced winemaker creates an elegant and classy Rosé with a youthful berry fragrance and striking finesse on the palate.

Grape varieties: 76% Pinot Noir | 24% Pinotage

Background:

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinot Noirs to launch the Kaapse Vonkel Brut Rosé. This delicious blend contains South Africa's home-grown varietal Pinotage, in combination with Pinot noir and Pinot Meunier (the two classic red varieties used in Champagne), excluding the 2007 vintage.

Vintage Description:

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar we adapted our practices to decrease the effect of water shortage. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests or diseases being recorded in most regions. Due to the dry, warm weather berries were smaller, but with great fruit intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity.

Vinification:

All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juice named 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.

Wine Description:

With a delightful bright salmon colour, this Cap Classique is encased with delicate bubbles and a persistent mousse. The wine displays enticing aromas of fresh raspberries and cranberries on the nose. On the palate, strawberry sherbet and white peach is beautifully complimented by hints of biscuits. Subtle, yet crisp acidity contributes length and flair to this precisely crafted Cap Classique.

Cellaring Potential:

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

Serving Suggestions:

Chinese and Thai dishes, lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish thermidor and last, but definitely not the least, a decadent dessert.

Analysis:

Alcohol:	12.22%
Residual Sugar:	5.2 g/l
Total Acidity:	7.1 g/l
pH:	3.21