



## KAAPSE VONKEL BRUT 2018

### Wine of Origin Western Cape

#### Grape varieties:

55% Chardonnay | 43% 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:

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 minimise the effect of the 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. The dry, warm weather it resulted in smaller berries, but with great intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity.

#### Vinification:

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

#### Wine Description:

With an elegant light golden hue, this MCC with its fine persistent mousse displays aromas of white peach, fresh apple and pear. On the palate, stone fruit flavours are beautifully complimented by hints of citrus and raspberries. Lively acidity and a crisp, dry finish contributes to an elegant Cap Classique.

#### Cellaring Potential:

Kaapse Vonkel is ready to drink upon release. The 2018 has all the attributes to gain in richness and complexity for 4 to 6 years.

#### Serving Suggestions:

The versatile Kaapse Vonkel can be served with scrambled eggs in the morning, sushi for lunch, duck for supper and an almond cake for dessert. Not to mention the obvious match with fresh oysters, or pâtés, and if all else fails, on its own as your companion.

Serve between 6-8°C

#### Analysis:

Alcohol:	12.25% by volume
Residual Sugar:	3.8g/l
Total Acidity:	7.3 g/l
pH:	3.21

#### Suitable for Vegans