



KAAPSE VONKEL SATIN NECTAR ROSÉ 2018

Wine of Origin Stellenbosch

Style of Wine: Demi-Sec Rosé Cap Classique

Grape varieties: 76% Pinot Noir | 24% Pinotage

Background:

A star is born! The Satin Nectar Rosé is joined our Kaapse Vonkel range in July 2019.

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. The dry, warm weather 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 juice, named cuvée. The juice is then fermented in stainless steel tanks at about 14-16°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.

Wine Description:

A charming Cap Classique with a bright salmon pink colour and a delicate mousse. An expressive nose of fresh strawberry compote and red currants capture the imagination. On the palate, sweet pink lady apples and white pears are complimented by candied red berries. A perfectly balanced Demi-Sec with fresh acidity and flair. Exquisite on its own or with your favourite dessert.

Cellaring Potential:

Delicious when youthful, when 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 not least, a decadent dessert.

Serve between 6-8°C

Analysis:

Alcohol:	11.73% by volume
Residual Sugar:	38.4 g/l
Total Acidity:	6.18 g/l
pH:	3.12

Suitable for vegans