



KAAPSE VONKEL SATIN NECTAR ROSÉ 2019

Wine of Origin Western Cape

Style of Wine: Demi-Sec Rosé Cap Classique

Grape varieties: 45% Pinot Noir | 42% Pinotage | 11% Chardonnay | 2% Pinot Meunier

Background:

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

Vintage Description:

One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams. Fortunately, climatic conditions for the rest of the growing season were ideal for Cap Classique. Cooler summer temperatures during December and January resulted in slower ripening and grapes with exceptionally low pH's, excellent acidity and finesse. A beautiful vintage for delicious Cap Classiques.

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. During disgorgement a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

Wine Description:

A delicious Cap Classique with a subtle salmon pink colour. Fine, refreshing bubbles contributes length and elegance on the palate. An expressive nose of white peach, red berries and cherries capture the imagination. Juicy red apples, plums and raspberry tart flavours add complexity to the subtly sweet palate. 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:	11.54% by volume
Residual Sugar:	34.36 g/l
Total Acidity:	6.85 g/l
pH:	3.25

Suitable for vegans