



## KAAPSE VONKEL SATIN NECTAR 2018

**Wine of Origin** Western Cape

**Style of Wine:** Demi-Sec Cap Classique

**Grape varieties:** 49% Pinot Noir, 40% Chardonnay, 9% Pinot Meunier, 2% Pinotage

**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 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 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 were handpicked in bins. The whole bunches were 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 preserved the freshness of the wine.

**Wine Description:**

Kaapse Vonkel Satin Nectar displays a bright peach colour. A fine, persistent bubble gracefully carries the aromas to the surface, exploding into ripe summer fruits. Aromas of sun ripe peach and fresh strawberries on the nose are followed by complex layers of sweet stone fruits, red berries and a hint of baked bread. A beautifully balanced acidity makes this rich Cap Classique the ideal companion 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.

Serve between 6-8°C

**Analysis:**

Alcohol:	11.8% by volume
Residual Sugar:	39 g/l
Total Acidity:	6.5 g/l
pH:	3.29

**Suitable for vegans**