



SIMONSIG
STELLENBOSCH



KAAPSE VONKEL SATIN NECTAR ROSÉ 2023

Frans Malan, the founder of Simonsig, became the first producer of Cap Classique in South Africa when he pioneered Kaapse Vonkel in 1971. In celebration of 50 years of Kaapse Vonkel, the iconic Satin Nectar packaging was introduced in 2021, featuring bright colors and indigenous flowers. Satin Nectar Rosé is the sweeter companion of the Kaapse Vonkel Brut Rosé.



Wine of Origin: Western Cape

Style of Wine: Demi-Sec Rosé Cap Classique

Cultivars: Pinot Noir 60% | Pinotage 38% | Pinot Meunier 2%

Vintage Description

Stellenbosch's 2022/2023 season began with mild and dry conditions. While these drier conditions limited berry mass and subsequently reduced yields, they also ensured outstanding quality. The cool ripening period benefited early cultivars, resulting in the preparation of high-quality wines during this time.

Winemaking

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named the cuvée. The juice is then fermented in stainless steel tanks at 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 12 months prior to disgorgement. During disgorgement a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

Winemaker's Description

With a delightful salmon colour, this vibrant Cap Classique has an elegant bubble and persistent mousse. Delicate bouquet of strawberries and cranberries accompanied with subtle floral notes. Harmonious and silky bubbles followed through with a crisp finish. A perfectly balanced Nectar Cap Classique with good structure and beautifully balanced acidity. Delicious on its own, or a great match with your favorite dessert for an extra treat.

Serving Suggestion

An exceptional compliment 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: Alc 11.45% (labelled as 11.5%) | RS 33.7 g/l | TA 6.0 g/l | pH 3.19

