



KAAPSE VONKEL SATIN ROYALE NV 1st RELEASE

Wine of Origin Stellenbosch

Style of Wine: Prestige Cuvée Vin Sec Cap Classique

Background:

Indulge in the enchanting world of Kaapse Vonkel Satin Royale, a prestige cuvée that embraces the sweeter side of life. Meticulously crafted with utmost care and inspired by the captivating spirit of South Africa, this exquisite Cap Classique captures the essence of celebration, vivacity, and luxury. A very limited release makes each bottle a rare gem, inviting you to savour a truly exclusive experience.

Produced by Cap Classique pioneers Simonsig, Kaapse Vonkel Satin Royale joins the Kaapse Vonkel collection as the new jewel in Simonsig's crown. Deeply rooted in heritage yet perpetually innovating, Simonsig introduces this exquisite addition.

Vinification:

Meticulous care in the vineyards and cellar, expert blending, and rigorous tasting sessions culminated in this prestige cuvée. Carefully hand-harvested grapes from the finest vineyards are selected and brought into the cellar in small crates. The whole bunches are gently pressed to extract the purest juice, known as the cuvée. After overnight settling, the juice is fermented in stainless steel tanks at 15-17°C using carefully selected yeast strains. The wine is then expertly blended before being bottled. After the second fermentation in the bottle takes place, the wine is aged on the lees for at least 36 months in our cellars prior to disgorgement. At disgorgement, a specially selected dosage is added to produce this vin sec style of Cap Classique.

Winemaker's Description:

This luxurious Cap Classique has a bright golden hue and a fine, lively *perlage*. Notes of freshly baked pastries and caramelisation are complemented by a sweet, autolytic richness with a toasted brioche character. The nose further reveals delicate notes of yellow fruit and white flowers. Kaapse Vonkel Satin Royale offers bold flavours with a smooth, rounded palate. It harmoniously combines depth, a subtle hint of sweetness, and a sense of freshness, resulting in a beautifully balanced, captivating wine.

Cellaring Potential:

This Cap Classique is ready to drink upon release. The NV has all the attributes to gain in richness and complexity for at least 4 to 6 years.

Serving Suggestions:

Elevate your celebrations with our versatile Kaapse Vonkel Satin Royale, perfect for toasting or enjoying solo. It also pairs seamlessly with a variety of entrées, from salads to seafood and meat dishes. Try it with lemon and herb-spiced chicken for a delightful pairing.

Serve between 6-8°C.

Analysis:

Alcohol:	12% by volume
Residual Sugar:	18.5 g/l
Total Acidity:	7.25 g/l
pH:	3.30

Suitable for vegans