



KAAPSE VONKEL BRUT ROSÉ

Style of Wine

A full flavoured dry Rosé made by the Classic Méthode Cap Classique method of fermentation in the bottle. Careful blending of three red grape varieties has created a wine with harmony and smoothness on the palate.

Heritage

In 2004 Simonsig winemaker, Johan Malan, created an innovative taste sensation by blending three Pinots to launch the Kaapse Vonkel Brut Rosé. A world first, the blend contains South Africa's own Pinotage, in combination with Pinot noir and Pinot meunier (not 2007 vintage), the two classic red varieties used in Champagne.

Vintage Description

Very cool Spring and early Summer with sufficient rainfall created ideal conditions for a quality vintage. January brought its normal heat and the vintage started early. The Cap Classique vineyards were at least 10 days early. The cool conditions caused superb fruit intensity in what was a stand out vintage for Pinotage wines. Pinot noir had smaller crop levels than normal. The Pinot meunier caught the brunt of the hot weather in January and the cuvee was unbalanced which explains its exclusion from the 2007 Kaapse Vonkel Rosé assemblage.

Wine Description

A delightful bright, rosy salmon pink colour which contrasts the string white pearly bubbles. The aromas of rose petals and red berries dominate the nose and reveal its red grape origins. The mousse is fine and enthusiastic and brings out the floral and yeasty aromas in the mouth. A mouthfilling roundness on the palate shows ample fresh fruit intensity and body which is perfectly balanced by a subtle acid structure that leads to a crisp and refreshing dry finish. A wine to celebrate your most romantic moments.

Cellaring Potential

Delicious when youthful and refreshing when the primary grape bouquet is at its best.

Serving Suggestions

The colour and smoothness make it the only choice for a romantic candle lit dinner or watching a summer sunset on a secluded beach. Enjoy with sweet and sour dishes, lamb, warm desserts, fruit salads with red fruits and berries. Irresistible with smoked salmon.



AWARDS

- 2006 2007 Wine Magazine Cap Classique Challenge: 3 stars
2007 Veritas: Silver Medal
- 2007 Wine Enthusiast, December 2008 – 90-point rating
Wine & Spirits Magazine, February 2009 – 90-point rating
2009 Platter's Guide: 4 stars

ESTATE WINE OF ORIGIN STELLENBOSCH

PO BOX 6, KOELENHOF 7605, SOUTH AFRICA
T. +27 21 888 4900 F. +27 21 888 4909
WWW.SIMONSIG.CO.ZA

Vintage

2007

Region

Stellenbosch

Grapes

Pinotage 90%

Pinot Noir 10%

Analysis

Alcohol: 12.4% vol

Residual Sugar: 6 g/l

Total Acidity: 6.6 g/l

pH: 3.3

