



SIMONSIG

STELLENBOSCH



KAAPSE VONKEL BRUT ROSÉ

Style of Wine

A full flavoured dry sparkling Rosé made by the traditional Methodé Cap Classique by a second fermentation in this bottle. Careful blending by our experienced winemaker creates a succulent Rosé with fragrant berry fruitiness, finesse and silky 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

The 2009 vintage brought memories of the classic 1996 surf movie, The Endless Summer, as it was a year with near perfect weather and there was no end to the balmy sun drenched days deep into April. Winemakers were excited about the exceptional quality of the vintage from the beginning of the 2009 harvest. Harvest started on the 20 January with Pinot Noir for the Cap Classique. The harvest was similar to last year for all Cap Classique grapes. Pinot Noir showed more even ripening with evenly coloured bunches compared to last year. Ripening was quite slow and sugars rose very gradually. The Pinotage was picked on the 16 & 17 February at slightly higher sugar levels than the Pinot Noir, this allow the delicious strawberry and raspberry aromas to develop. The young wines are characteristically ebulliently flavoured and should blend perfectly with its Pinot Noir and meunier cousins.

Wine Description

The delightful, romantic rosy salmon pink colour contrasts brightly with the the strings of pearly white bubbles. Delicious aromas of frozen red berries and a hint of fresh succulent watermelon reveal its origin from three noble red grape varieties. The mousse is very fine and enthusiastic and brings out the floral and yeasty aromas on the palate. With the perfect balance between fruit, body and finesse it is bound to add sparkle and sophistication to the most meaningful moments in your life. A wine that flirts with your taste buds and fires up the imagination.

Cellaring Potential

Delicious when youthful and refreshing 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 definitely not the least smoked salmon



AWARDS

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| 2008 | 2011 Platter's Guide | 4 stars |
| 2007 | 2010 Platter's Guide | 4 stars |
| | 2009 Platter's Guide | 4 stars |
| 2006 | 2007 Wine Magazine Cap Classique Challenge | 3 stars |
| | 2007 Veritas | Silver Medal |

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Vintage
2009

Region
Stellenbosch

Grapes
Pinotage 80%
Pinot Noir 17%
Pinot Meunier 3%

Analysis
Alcohol: 13.23% vol
Residual Sugar: 2.2 g/l
Total Acidity: 6.9 g/l
pH: 3.3

