



# 2016 SIMONSIG KAAPSE VONKEL BRUT ROSE

## WINE DATA

### Producer

Simonsig Estate

### Region

Stellenbosch

### Country

South Africa

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### Wine Composition

64% Pinot Noir

34% Pinotage

2% Pinot Meunier

### Alcohol

12.8 %

### Total Acidity

6.16 G/L

### Residual Sugar

6.6 G/L

### pH

3.38



## VINTAGE

The exquisite bright salmon color of this rosé reflects its elegance and grace, accented by the slow-rising, dancing bubbles. The full-flavored wine is filled with fresh red berry and strawberry aromas, and a striking finesse on the palate. The palate offers layers of sweet fresh berry flavors with a slightly zesty citrus undertone. The crisp acidity of the wine adds freshness and a long aftertaste. This wine should be served chilled as an aperitif or over a romantic dinner that features sweet and sour dishes (from Chinese and Thai cuisines), lightly dressed seafood salads, fruit salads with red fruits and berries, Japanese sushi, crayfish, and decadent, fruit-infused deserts. Best served chilled as an aperitif or over a romantic dinner, ideal with Chinese or Thai dishes, lightly dressed seafood salads, sushi and decadent fruit-infused desserts.

## WINEMAKING

2016 was a challenging and very dry harvest. The dry weather led to a very healthy vintage – one with beautiful layers of fruit, hand-harvested at optimum sugar levels. Whole bunches were gently pressed in pneumatic presses to collect the purest juice, which is the cuvee. The juice was fermented in stainless steel tanks at about 59 – 62.6° F with specially-selected yeast strains to ensure optimum fruit and freshness.

## INTERESTING FACTS

In 2004, Simonsig winemaker Johan Malan created the first ever blend of Pinotage with the two classic red varieties used in Champagne, made in the Classic Methode Cap Classique of fermentation in the bottle, which was pioneered by Frans Malan, founder of Simonsig and Johan's father.