



2018
**SIMONSIG KAAPSE VONKEL
BRUT ROSE**



WINE DATA

Producer

Simonsig

Region

Stellenbosch

Country

South Africa

Wine Composition

76% Pinot Noir; 24%
Pinotage

Alcohol

12.22%

Total Acidity

7.1 G/L

Residual Sugar

5.20 G/L

pH

3.21

DESCRIPTION

With a bright salmon color, this Cap Classique is encased with delicate bubbles and a persistent mousse. The wine displays enticing aromas of fresh raspberries and cranberries on the nose. On the palate, strawberry sherbet and white peach is beautifully complimented by hints of biscuits. Subtle, yet crisp acidity contributes length and flair to this precisely-crafted wine.

WINEMAKER NOTES

The 2018 vintage was a challenging one due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test. The dry weather throughout the season did have its advantages, as vines were healthy with little or no pests or diseases. The result was smaller berries with greater intensity. All the grapes were hand-harvested. 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 57.2 – 60.8 F (14-16°C) with specially-selected yeast strains to ensure optimum fruit and freshness. The fermentation in the bottle creates millions of magic bubbles. The bottles were then matured in the winery's cool and dark cellars for 12 to 15 months, adding layers of yeasty complexity to augment the delicious red berry flavors.

SERVING HINTS

Ideal to serve young (when the bouquet is at its best), chilled as an aperitif before dinner. Excellent food pairings include most seafood dishes, especially Rock Lobster, Chinese and Thai dishes, sushi, lightly-dressed seafood salads, fruit salads with red fruits and berries, and light deserts. Suitable for vegans.