

# 2018 SIMONSIG KAAPSE VONKEL BRUT

## WINE DATA

### Producer

Simonsig Estate

### Raegion

Stellenbosch

### Country

South Africa

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### Wine Composition

55% Chardonnay

43% Pinot Noir

2% Pinot Meunier

### Alcohol

12.25 %

### Total Acidity

7.3 G/L

### Residual Sugar

3.8 G/L

### pH

3.21

## DESCRIPTION

The 2018 vintage was really challenging 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 was definitely put to the test by the warm and dry climatic conditions – which ultimately produced grapes with small berries and great fruit intensity. The grapes were handpicked, and the bunches were gently pressed in pneumatic presses to collect the purest juices named cuvee. After two days of settling, the juice was fermented in stainless steel tanks at about 59 – 62.6 F, with specially selected yeast strains. A portion of the Chardonnay was fermented in older French oak barrels to add complexity. No maloactic fermentation was done to preserve the freshness of the wine.

## WINEMAKER NOTES

With an elegant light golden hue, this wine offers vibrant aromas of white peach, fresh apple and pear. On the palate, stone fruit flavors are beautifully complimented by hints of citrus and raspberries. Lively acidity and a crisp, dry finish contribute to an elegant Cap Classique.

## INTERESTING FACT

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, pioneered by Frans Malan, founder of Simonsig and father of Johan.

## SERVING HINTS

Suggested serving temperature between 42.8° F – 46.4° F. Suitable for Vegans. Great as an aperitif, or with oysters or pate. Or even with scrambled eggs in the morning, sushi for lunch, duck for dinner, and an almond cake for dessert.

