

SIMONSIG

KAAPSE VONKEL BRUT ROSE 2013



Description:

The exquisite pale salmon color of this rosé reflects its elegance and grace. Dancing aromas of delicious red berries and luscious strawberries will tickle the senses, whilst a string of enthusiastic pearls bring the floral bouquet to the fore. The pleasing mouthfeel showcases high notes of fresh fruit accompanied by a subtle crisp acidity perfecting the balance for a refreshing dry finish. This Méthode Cap Classique is very youthful and refreshing making it an ideal sunset bubbly.

Winemaker's Notes:

The winter of 2012 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December 2012 was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils delayed budding, hence harvesting started later than usual. 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.

Serving Hints:

This wine should be served chilled as an aperitif or over a romantic dinner that features sweet and sour dishes, lamb, warm desserts, fruit salads with red fruit and berries. It is irresistible with smoked salmon.

PRODUCER:	Simonsig Estate
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	57% Pinot Noir, 43% Pinotage
pH:	3.2
TOTAL ACIDITY:	7.5 g/l
RESIDUAL SUGAR:	5.4 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.28%	46.42	14.29	10.63	12.64	4X11	74259844200-7

