

# SIMONSIG

## KAAPSE VONKEL BRUT ROSE 2015



### Description:

The exquisite champagne pink color of this rosé reflects its elegance and grace, accented by energetic, dancing bubbles. The wine is filled with fresh red berry pockets and a sublime finish of quince notes on the nose and the palate. The subtle, yet crispy, acidity makes this Méthode Cap Classique is lively and refreshing sparkling Rose.

### Winemaker's Notes:

The 2015 harvest was the earliest in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry windy summer accelerated ripening by approximately two weeks. The dry weather also lead 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 59-61°F with specially-selected yeast strains to ensure optimum fruit and freshness.

### 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 and excellent with sushi as well.

<b>PRODUCER:</b>	Simonsig Estate
<b>COUNTRY:</b>	South Africa
<b>REGION:</b>	Stellenbosch
<b>GRAPE VARIETY:</b>	63% Pinot Noir, 35% Pinotage, 2% Pinot Meunier
<b>pH:</b>	3.22
<b>TOTAL ACIDITY:</b>	5.4 g/l
<b>RESIDUAL SUGAR:</b>	6.2 g/l

**QUINTESSENTIAL**  
 IMPORTER | MARKETER | DISTRIBUTOR  
[www.quintessentialwines.com](http://www.quintessentialwines.com)

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.1%	46.42	14.29	10.63	12.64	4X11	74259844200-7

