



# SIMONSIG

## Kaapse Vonkel Brut Rose 2016

# 91 Pts

“In the early 1970s, Simonsig pioneered what the South Africans call Cap Classique, sparkling wines made in the Champagne method. While the white version holds to a classic blend of pinot noir and chardonnay, the rosé takes a distinctly local flavor with 34 percent pinotage blended into a base of pinot noir (with two percent pinot meunier). Fermented entirely in stainless steel, it’s a rich, earthy sparkler with a gentle, vinous sweetness and the salty tang of umeboshi plums. It’s built for rich foods, like pork belly or an oyster hot pot.”

~ August 2018 ~



# Wine & Spirits



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