



Simonsig Kaapse Vonkel Brut Rosé

“Highlights”

2016

• **91 – WINE & SPIRITS**, *Oct. 2018*

“... 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.”

• **90 JAMES SUCKLING**, *June 25, 2018*

“Dried strawberry and light cherry character. Medium body, fine acidity and a fresh finish. Drink now.”

2012

• **90 – WINE ADVOCATE #209**, *Oct. 2013*

“... There are delicate aromas of rose petal, Morello and a punnet of strawberries that is well-defined. The palate is well-balanced with peach and strawberry notes on the entry. There is a slight creaminess to the texture and the finish is full and harmonious in the mouth. This is a lovely sparkling rose wine, commercial but well-crafted.”

2007

• **90 – WINE & SPIRITS**, *Feb. 2009*

“The pale pink color implies a full-on rosé, and this blend of pinotage with 10 percent pinot noir delivers. It has tangy, red rose hip tea scents with clean strawberry flavors that last through a dry finish. A hint of tannin places this with roast turkey.”

• **90 – WINE ENTHUSIAST**, *Dec. 15, 2008*

“This delicious rosé is a combination of sweet strawberry and a touch of lemon crispness on the nose and the palate. Its light, elegant character is supported by a dancing acidity and a balance of ripe berry flavors and minerality. A great food pairing choice or stellar solo sip.”

