



# 2019 SIMONSIG KAAPSE VONKEL BRUT ROSE



## WINE DATA

Producer  
Simonsig

Region  
Western Cape

Country  
South Africa

## Wine Composition

75% Pinot Noir  
23% Pinotage  
2% Pinot Meunier

Alcohol  
12%

Total Acidity  
7.1 G/L

Residual Sugar  
5.5 G/L

pH  
3.26

## DESCRIPTION

With a delightful light salmon color, this vibrant Cap Classique has a beautifully fine and persistent mousse. Captivating aromas of raspberries and cranberries are elevated by subtle floral notes. On the palate, strawberry sherbet and red berries are followed by a hint of biscuity complexity. Crisp acidity contributes freshness and flair to this delicate Cap Classique Rosé.

## WINEMAKER NOTES

One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognized as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 86 F (30°C), pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and color. The uneven ripening posed a real challenge for the harvest teams. Fortunately, climatic conditions for the rest of the growing season were ideal for Cap Classique. Cooler summer temperatures during December and January resulted in slower ripening and grapes with exceptionally low pH's, excellent acidity and finesse. All the grapes were hand-harvested. 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 57.2 - 60.8 F (14-16°C) with specially-selected yeast strains to ensure optimum fruit and freshness. The fermentation in the bottle creates millions of magic bubbles. The bottles were then matured in the winery's cool and dark cellars for 12 to 15 months, adding layers of yeasty complexity to augment the delicious red berry flavors.

## SERVING HINTS

Server chilled, between 42.8-46.4 F (6-8 C). Excellent on its own and pairs well with most seafood dishes or light desserts like fresh seasonal berries.