

SIMONSIG

KAAPSE VONKEL BRUT 2016



Description:

An elegant light straw color with delicate fresh floral aromas with hints of citrus and yellow apple. Flavors of red berries and baked apples add complexity to the wine. The Chardonnay grapes were picked at optimum ripeness to create multiple layers of fruit. The palate is zesty, and the dryness of the wine gives it a dry finish that adds to a long lingering aftertaste. A top class sparkling wine with finesse.

Winemaker's Notes:

It was a challenging, early, and very dry harvest. The dry weather also led to a very healthy vintage. All the grapes were handpicked in bins. The bunches are gently pressed in pneumatic presses to collect the purest juices named cuvee. After two days of settling, the juice is fermented in stainless steel tanks at about 15-17 °C with specially selected yeast strains. A portion of the Chardonnay is fermented in older French oak barrels to add complexity.

Serving Hints:

This versatile Kaapse Vonkel can be served as an aperitif, or with oysters or pate, or even with scrambled eggs in the morning, sushi for lunch, duck for supper and an almond cake for dessert.

PRODUCER:	Simonsig Estate
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	53% Pinot Noir, 46% Chardonnay, 1% Pinot Meunier
pH:	3.28
TOTAL ACIDITY:	6.5 g/l
RESIDUAL SUGAR:	3.5 g/l

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Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750	12.2%	46.30	14.29	10.63	12.64	4X11	74259844000 3

