



2019 SIMONSIG KAAPSE VONKEL BRUT

WINE DATA

Producer

Simonsig Estate

Raegion

Western Cape

Country

South Africa

Wine Composition

50% Chardonnay

49% Pinot Noir

1% Pinot Meunier

Alcohol

12 %

Total Acidity

7.7 G/L

Residual Sugar

4.1 G/L

pH

3.10

DESCRIPTION

An elegant Cap Classique with a light golden hue and fine persistent mousse. Fresh apple, white peach and citrus blossom entice on the nose. A refined palate shows bursts of lemon, stone fruits and raspberry with a hint of yeasty complexity. Beautiful acidity contributes extraordinary length and finesse to this Cap Classique, making every occasion a memorable celebration.

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. All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juices named cuvée. After two days of settling the juice is fermented in stainless steel tanks at about 59 – 62.6 F (15-17° C) with specially selected yeast strains. To add complexity to the wine, a portion of the Chardonnay is fermented in older French Oak barrels. No malolactic fermentation is done to preserve the freshness of the wine. The 2019 vintage can be enjoyed now, but also has a cellaring potential of 4-6 years.

SERVING HINTS

Suggested serving temperature between 42.8° F – 46.4° F. Suitable for Vegans. Great as an aperitif, or with oysters or pate. Or even with scrambled eggs in the morning, sushi for lunch, duck for dinner, and an almond cake for dessert.

