

SIMONSIG KAAPSE VONKEL BRUT ROSÉ 2022

Stellenbosch, South Africa



SIMONSIG

STELLENBOSCH



TASTING NOTES: 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 sparkling wine.

VITICULTURE: The Stellenbosch region experienced an excellent winter; steady cold accumulation took place from the end of May to the end of August. While the early spring was particularly cool and dry, the growing season progressively grew wetter and cooler. Exceptional summer rainfall resulted in lush canopies with high growth rates. Cool and wet conditions were suddenly halted by heat peaks in January. Nevertheless, this contributed to an excellent foundation for the 2022 vintage, with good flavour development and sugar concentrations.

VINIFICATION: Whole bunches were gently pressed to collect the purest juice. 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 15 months, adding layers of yeasty complexity to augment the delicious red berry flavors.

INTERESTING FACT: Frans Malan produced the first bottle of Kaapse Vonkel in 1971, making it South Africa's first fermented sparkling wine.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsman, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for co-founding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

PRODUCER: Simonsig

REGION: Stellenbosch, South Africa

GRAPE(S): 77% Pinot Noir, 22% Pinotage, 1% Pinot Meunier

SKU: SMBT227

ALCOHOL: 12%

TOTAL ACIDITY: 6.9 G/L

RESIDUAL SUGAR: 3.1 G/L

pH: 3.06