

2020 SIMONSIG KAAPSE VONKEL BRUT



WINE DATA

Producer

Simonsig Estate

Region

Western Cape

Country

South Africa

Wine Composition

51% Chardonnay

47% Pinot Noir

2% Pinot Meunier

Alcohol

12.2 %

Total Acidity

7.5 G/L

Residual Sugar

5.4 G/L

pH

3.10

DESCRIPTION

An elegant Cap Classique with a light golden hue and fine persistent mousse. White flowers, apples and nectarines entice on the nose with hints of shortbread. A refined palate shows bursts of apple and peach followed by a delicate mineral finish. Beautiful acidity contributes extraordinary length and finesse to this Cap Classique, making every occasion a memorable celebration.

WINEMAKER NOTES

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favorable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for Cap Classique. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential. All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juices named cuvée. After settling overnight, the juice is fermented in stainless steel tanks at about 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 wine is blended expertly before being bottled. After fermentation in the bottle, the wine is aged on the lees for at least 20 months prior to disgorgement.

SERVING HINTS

Suggested serving temperature between 42.8° F – 46.4° F. Suitable for Vegans. Great as an aperitif or pair with oysters, pâte, traditional brunch fare, sushi, duck or almond cake.