

SIMONSIG KAAPSE VONKEL BRUT ROSÉ 2021

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 2020 vintage saw good winter rainfall, resulting in ideal water levels in the soil. A late and prolonged winter season made way for more cool weather for the remainder of the year. A good number of flowering bunches showed promise for a great harvest early in the season. Relatively cool conditions during December and January were favorable, resulting in slow and gradual ripening. A very good Cap Classique vintage showcasing elegance and finesse.

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): 83% Pinot Noir, 16% Pinotage, 1% Pinot Meunier

SKU: SMBT217

ALCOHOL: 12%

TOTAL ACIDITY: 7.5 G/L

RESIDUAL SUGAR: 6.7 G/L

pH: 3.06