

# SIMONSIG KAAPSE VONKEL BRUT ROSÉ 2024

*Western Cape, South Africa*



**SIMONSIG**

STELLENBOSCH



**TASTING NOTES:** A delicate blush pink hue and fine, persistent mousse set the tone for this elegant Cap Classique. Aromas of fresh strawberry, red berry blossom, and rose petal are lifted by a touch of citrus. The palate is refined and balanced, with vibrant fruit, crisp acidity, and a subtle mineral note leading to a fresh, lingering finish.

**VINIFICATION:** All grapes were carefully handpicked and placed into bins. The whole bunches were gently pressed in pneumatic presses to extract the purest juice, known as the cuvée. After an overnight settling period, the juice underwent fermentation in stainless steel tanks at a controlled temperature of approximately 15–17°C, using specially selected yeast strains. Malolactic fermentation was intentionally avoided to preserve the wine's freshness, and expert blending preceded the bottling process.

**INTERESTING FACT:** Kaapse Vonkel holds a pioneering place in South African wine history as the first Cap Classique ever released (1971). Crafted by Simonsig founder Frans Malan, it set the standard for traditional method sparkling wine in the country and reflects over five decades of expertise in the category

**FAMILY:** Simonsig Wine Estate, located in Stellenbosch near Cape Town and named for the views of Simonsberg Mountain, was founded on strong family values and Cape hospitality. Now led by the third generation of the Malan family, the estate continues the legacy of founder Frans Malan, whose contributions include not only Kaapse Vonkel but also co-founding the Stellenbosch Wine Route. Today, his sons and grandchildren carry forward a commitment to quality and innovation.

**PRODUCER:** Simonsig

**REGION:** Stellenbosch, South Africa

**GRAPE(S):** 52% Pinot Noir, 48% Pinotage

**ALCOHOL:** 12.19%

**TOTAL ACIDITY:** 7.5 G/L

**RESIDUAL SUGAR:** 5.3 G/L

**pH:** 2.92