

SIMONSIG KAAPSE VONKEL BRUT 2023

Western Cape, South Africa



SIMONSIG

STELLENBOSCH



TASTING NOTES: 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.

VINIFICATION: 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.

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): 49% Chardonnay, 49% Pinot Noir, 1% Pinot Meunier, 1% Pinot Blanc

SKU: SMBT237

ALCOHOL: 12%

TOTAL ACIDITY: 7.8 G/L

RESIDUAL SUGAR: 3.2 G/L

pH: 3.2