



INTRODUCING THE NEW



**SIMONSIG**

*Kaapse Vonkel*

CAP CLASSIQUE

# Kaapse Vonkel

## SATIN NECTAR ROSÉ

45% Pinot Noir | 42% Pinotage |  
11% Chardonnay | 2% Pinot Meunier

### Demi-Sec Cap Classique

A delicious Cap Classique with a subtle salmon pink colour. Fine, refreshing bubbles contributes length and elegance on the palate. An expressive nose of white peach, red berries and cherries capture the imagination. Juicy red apples, plums and raspberry tart flavours add complexity to the subtly sweet palate. A perfectly balanced Demi-Sec with fresh acidity and flair. Exquisite on its own or with your favourite dessert.



Serve between 6-8°C

chinese &  
thai dishes



fruit salads  
with red fruits  
& berries



japanese  
sushi, crayfish  
terridor



decadent  
dessert



Alcohol 12%  
Res. Sugar 34.36g/l  
Total Acidity 6.85 g/l  
pH 3.25



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## SATIN NECTARS

WITH THE SAME GREAT PROFILE  
BUT IN AN EXCITING NEW LOOK!

*Crafted for the modern generation of wine lovers. Our range consists of the Satin Nectar with aromas of spring blossoms and ripe fruit and the Satin Nectar Rosé, a sparkling blush with lively berries and an elegant touch of sweetness.*

# Kaapse Vonkel

## SATIN NECTAR

79% Chardonnay | 21% Pinot Noir

### Demi-Sec Cap Classique

Kaapse Vonkel Satin Nectar displays a light golden hue with a fine, delicate mousse. Fresh apples and pears are beautifully complimented by an array of ripe summer fruits on the nose. Alluring flavours of apples and sweet apricots coat the palate with subtle hints of nuts and toasted biscuits adding layers of complexity. Beautifully balanced acidity makes this rich Cap Classique the ideal companion to a wide range of dishes.

ripe full  
camembert  
& brie or  
blue cheese



orange,  
lemon,  
mango  
desserts



hazelnut  
praline



Alcohol 12%  
Res. Sugar 33.4g/l  
Total Acidity 6.6 g/l  
pH 3.19



Serve between 6-8°C