



## KAAPSE VONKEL BRUT 2022

### Wine of Origin Western Cape

**Style of Wine:** Cap Classique

**Grape varieties:**

48% Chardonnay | 49% Pinot Noir | 2,4% Pinot Meunier | 0,6 % Pinot Blanc

**Background:**

Kaapse Vonkel holds a pioneering status, being the first Cap Classique ever released in South Africa in 1971 by Simonsig founder Frans Malan. With over five decades of experience in this category, Simonsig has continued to excel in the art of crafting exceptional Cap Classique.

**Vintage Description:**

The Stellenbosch region enjoyed an exceptional winter, characterised by a steady accumulation of cold temperatures spanning from the end of May to the end of August. While the early spring was notably cool and dry, the growing season gradually became wetter and cooler. The arrival of extraordinary summer rainfall resulted in the growth of lush canopies and rapid growth rates in the vineyards. However, the prevailing cool and wet conditions were abruptly interrupted by heatwaves in January. Nevertheless, this unexpected turn of events contributed significantly to establishing an excellent foundation for the 2022 vintage, fostering impressive flavour development and sugar concentrations, resulting in Cap Classique showcasing elegance and finesse.

**Vinification:**

All grapes are carefully handpicked and placed into bins. These whole bunches are then gently pressed in pneumatic presses, extracting the purest juices known as the cuvée. Following an overnight settling period, the juice undergoes fermentation in stainless steel tanks at a controlled temperature of approximately 15-17°C, using specially selected yeast strains. To enhance the wine's complexity, a portion of the Chardonnay is fermented in older French Oak barrels. Malolactic fermentation is intentionally avoided to preserve the wine's freshness. Expert blending precedes the bottling process. Subsequently, after undergoing fermentation in the bottle, the wine ages on the lees for a minimum of 20 months before disgorgement.

**Winemaker's Description:**

A classic Cap Classique, exhibiting a delicate, light golden hue, Kaapse Vonkel exudes elegance and refinement in each luxurious bubble it offers. Upon the nose, it reveals crisp green apple notes complemented by subtle hints of pear. On the palate, refreshing fruit-driven flavours take centre stage, culminating in a delicate mineral finish. The wine's beautiful acidity imparts exceptional length and finesse to this Cap Classique, transforming every occasion into a memorable celebration.

**Cellaring Potential:**

Kaapse Vonkel is ready to drink upon release. The 2022 has all the attributes to gain in richness and complexity for at least 4 to 6 years.

**Serving Suggestions:**

The versatile Kaapse Vonkel can be enjoyed throughout the day, paired with a variety of dishes. Begin your morning with scrambled eggs, complement your bobotie lunch with, relish it alongside fresh mussels for dinner, or treat yourself to a slice of cake for dessert. And don't forget its perfect compatibility with fresh oysters and pâtés. If all else fails, simply enjoy it on its own in the company of those you love.

Serve between 6-8°C

**Analysis:**

Alcohol:	11,89% by volume (labelled as 12%)
Residual Sugar:	3.2 g/l
Total Acidity:	7.80 g/l
pH:	3.21

**Suitable for vegans**