



KAAPSE VONKEL SATIN NECTAR 2022

Wine of Origin Western Cape

Style of Wine: Demi-Sec Cap Classique

Grape varieties: 66% Chardonnay | 33% Pinot Noir | 1% Pinot Meunier |

Background:

Frans Malan, the founder of Simonsig, was the first producer of Méthode Cap Classique in South Africa, when he pioneered Kaapse Vonkel in 1971.

Vintage Description:

Good winter rainfall in 2021 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the Cap Classique grapes with good acidity and low pH levels. A very good Cap Classique vintage showcasing elegance and finesse.

Vinification:

All the grapes are handpicked in bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice, named cuvée. The juice is then fermented in stainless steel tanks at 16°C with specially selected yeast strains to ensure optimum fruit and freshness in the wine. This Cap Classique is bottle fermented and aged on the lees for 15 months prior to disgorgement. During disgorgement a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

Wine Description: A lively Demi-sec Cap Classique with a light lemon colour and a delicate, fine-lasting mousse. The nose is enticing with aromas of white peach and apricot accompanied by subtle floral notes. A luscious palate of peach and stewed apples with a touch of honeyed biscuits can be found. The wine's lengthy acidity leads to a delightfully well-balanced Cap Classique, making every moment unforgettable.

Cellaring Potential:

Kaapse Vonkel Satin Nectar is ready to drink upon release.

Serving Suggestions:

Pair it with ripe full cream cheeses like Camembert and Brie or Blue Cheese. It also works well with fruity desserts made from orange, lemon and mango, or with a hazelnut praline.

Serve between 6-8°C

Analysis:

Alcohol:	11.5% by volume
Residual Sugar:	38.7 g/l
Total Acidity:	6.5 g/l
pH:	3.08

Suitable for vegans