



**SIMONSIG**  
STELLENBOSCH



# KAAPSE VONKEL SATIN NECTAR 2023

*Frans Malan, the founder of Simonsig, became the first producer of Cap Classique in South Africa when he pioneered Kaapse Vonkel in 1971. In celebration of 50 years of Kaapse Vonkel, the iconic Satin Nectar packaging was introduced in 2021, featuring bright colors and indigenous flowers. Satin Nectar is the sweeter companion of the Kaapse Vonkel Brut.*



**Wine of Origin:** Western Cape

**Style of Wine:** Demi-sec Cap Classique

**Cultivars:** Chardonnay 58% | Pinot Noir 48% | Pinot Blanc 1%

#### **Vintage Description**

Stellenbosch's 2022/2023 season began with mild and dry conditions. While these drier conditions limited berry mass and subsequently reduced yields, they also ensured outstanding quality. The cool ripening period benefited early cultivars, resulting in the preparation of high-quality wines during this time

#### **Winemaking**

All the grapes are handpicked into bins. The whole bunches are gently pressed in pneumatic presses to collect the purest juice, known as cuvée. The juice is then fermented in stainless steel tanks at 16°C with specially selected yeast strains to ensure optimal fruitiness and freshness in the wine. This Cap Classique is bottle-fermented and aged on the lees for at least 12 months prior to disgorgement. During disgorgement, a larger volume of dosage is added to ensure a perfectly balanced Demi-Sec Cap Classique.

#### **Winemaker's Description**

This lively Demi-sec Cap Classique has a light lemon color and a delicate, fine-lasting mousse. It offers inviting aromas of luscious yellow fruit and apple sherbet, accompanied by subtle floral notes. The delicate bubbles and lively finish lead to a delightfully well-balanced Cap Classique, making every moment unforgettable. Kaapse Vonkel Satin Nectar is ready to drink upon release.

#### **Serving Suggestion**

Pair this wine with ripe, full-cream cheeses like Camembert, Brie, or Blue Cheese. It also works well with fruity desserts made from orange, lemon, and mango, or with a hazelnut praline. Serve it at a temperature between 6-8°C.

**Analysis:** Alc 11.68% (labelled as 12%) | RS 35.7 g/l | TA 7.2 g/l | pH 3.25

