



South Africa & South America

The Southern Hemisphere Sparkles

South Africa produces a variety of sparkling wines, from bottle-fermented to Charmat selections. The highest-quality examples are labeled Méthode Cap Classique (MCC), sparkling wines that are produced using the traditional Champagne method, with a minimum of 12 months aging. A regulated term since 1992, MCCs can be produced from typical Champagne varieties, like Chardonnay, Pinot Noir and Pinot Meunier, but also varieties like Chenin Blanc, Sauvignon Blanc or Pinotage. From fresh and fruity to mature and complex, there's a *kaapse vonkel* (Cape sparkle) for every palate and wallet.

Sparkling wines from South America are generally domestic products that locals use to celebrate special occasions. Although little of it is exported to the U.S., there are still a few worth checking out.

Brazil is the nominal category leader in South America. Brazilian sparklers are based mostly on Chardonnay and Pinot Noir, although there's also plenty of sparkling Moscato. The best examples are crisp, with overriding freshness and bright flavors of citrus.

90 Krone 2017 Twee Jonge Gezellen Vintage Rosé Cuvée Brut Méthode Cap Classique (Western Cape). Made from 85% Pinot Noir and 15% Chardonnay, this brilliant brut rosé offers bright and snappy aromas of red currant, strawberry hull and fresh-cut apple. The palate offers more of the same, the tart flavors and mouthfilling mousse cut by citrusy acidity and nervy tension. Drink now–2022. Indigo Wine Group. *Editors' Choice.* —L.B.
abv:11% Price: \$20

90 Simonsig 2017 Kaapse Vonkel Méthode Cap Classique Brut Rosé (Western Cape). Made from 72% Pinot Noir, 27% Pinotage and 1% Pinot Meunier, this sparkler boasts superbright scents of white melon, firm guava and red cherry that are supported by a pretty floral hint of fresh peony. It's direct and focused on the palate, with vibrant acidity and brisk red-currant and pomegranate flavors that land freshness through the medium-length close. Quintessential Wines. *Editors' Choice.* —L.B.
abv:12% Price: \$20

88 Chalkana NV Ayni Nature Sparkling Rosé (Paraje Altamira). A salmon color and aromas of orange peel and rubber form the opening on this rosé sparkler. A foamy mouthfeel is cut back and tempered by a bolt of citric acid, while this tastes briny and like citrus skins. Kyzela Père et Fils. —M.S.
abv:13% Price: \$33

- More top-rated South American & South African bubbly
- Van Loveren NV Christina Limited Release Méthode Cap Classique Brut (Robertson). Cape Starz Wines LLC.; \$25
 - Black Elephant NV Méthode Cap Classique (Franschhoek). Meridian Wine Inc.; \$50
 - Casa Perini NV Moscatel (Vale Antino). Quintessential Wines; \$25
 - 88 Casa Valduga NV 130 Brut (Brazil). Heritage Link Brands; \$33
 - 88 Undurraga NV Titillium Blanc de Noirs (Leyda Valley). Maritime Wine Trading Collective; \$30
 - 87 Cruzat NV Brut Método Tradicional (Luján de Cuyo). Elixir Wine Group; \$15

90 rating
EDITORS' CHOICE
Krone Rosé Cuvée Brut 2017
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 Drink now–2022.