



SIMONSIG

STELLENBOSCH



CUVÉE ROYALE

Style of Wine

Prestige cuvée Blanc de Blancs Cap Classique Brut.

Heritage

Frans Malan, the patriarch of the Malan family of Simonsig Wine Estate pioneered Méthode Champenoise in South Africa in 1971 when the first Kaapse Vonkel was made. For many years he was the only winemaker to do bottle fermented sparkling wine in the Cape. In 1990 Johan Malan travelled to Champagne on a study tour. He came back with the dream of making a Prestige Cuvée by blending only the finest and most delicate Chardonnay and Pinot Noir cuvées.

Vintage Description

Winter started early with cold weather and welcome rains. Rainfall for the full year was above average at 763 mm. Even bud break in spring was accompanied by cool conditions causing uneven shoot growth and flowering. Mild conditions and cool nights in January were ideal for ripening of the Chardonnay and Pinot Noir. Harvesting started on 14 January 2003 and the quality was exceptional with good ripe flavours and high natural acidity.

Wine Description

Delightful bright pale gold in colour with a very fine pearly mousse dancing to the surface. The nose expresses delicious flavours of roasted almonds, buttery brioche and ripe yellow apples. Extensive slow maturation in our cool cellars allows the Chardonnay and yeast to release its toasty warm bread flavours enhanced by a subtle oak toastiness. The elegant citrus aromas of the Chardonnay shows gorgeous finesse and a classic lingering mineraly freshness on the finish. A delicate Blanc de Blancs with exquisite balance between the primary fruit and the complexity of slow evolution.

Wood Maturation

The heart of Cap Classique lies with the gentle whole bunch pressing which yields only the purest and most delicate juice called the cuvée. For Cuvée Royale only the first most delicate pressing is used. The first fermentation is done in tank (66%) with the balance fermenting in seasoned French oak to add complexity to the Chardonnay. Blending takes place at the end of winter and it is only after many tastings that the final decision is made. Sugar and a special yeast is added before bottling and then the wine goes through a slow second fermentation in the bottle. The yeast performs the magic of transforming the sugar into billions of bubbles. Extended maturation on the yeast sediment over a 5 year period develops very delicate complex flavours in the wine.

Cellaring Potential

After maturing in our cellars for more than 5 years the Cuvée Royale has now reached optimum maturity and can be enjoyed now.

Serving Suggestions

Lively inspiring wines like the Cuvée Royale should be enjoyed with light delicate foods like fish, shellfish, crayfish, caviar or artichoke hearts. Fresh succulent oysters are compulsory. At the end of a meal Cuvée Royale will make an ideal partner for fresh desserts like fruit salad or sorbets. Or simply on its own just to celebrate a magic moment! Serve at 6 - 8°C. Do not over chill.



AWARDS

- 1992 Veritas 2001: Double Gold
- Wine of the Month Club 2001: Winner
- 1996 International Wine and Spirit Competition 2004: Silver
- 1999 2008 Platter's Guide: 4 1/2 stars
- International Wine and Spirit Competition 2008: Bronze
- 2003 2009 Santam Classic Wine Trophy: Sparkling Wine Trophy, Gold Medal

ESTATE WINE OF ORIGIN STELLENBOSCH

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Vintage

2003

Region

Stellenbosch

Grapes

Chardonnay 85%

Pinot Noir 15%

Analysis

Alcohol: 11.9% vol

Residual Sugar: 8.3 g/l

Total Acidity: 6.4 g/l

pH: 3.15

