



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 returned with a dream to make a Simonsig Prestige Cuvée from the finest and most delicate Chardonnay cuvées capable of long evolution to achieve the pinnacle of Cap Classique quality.

Blend

Chardonnay is the noble variety which lends the delicacy and finesse to the Cuvée. It develops very slowly in the bottle which explains the 5 years the Cuvée Royale spends in the cool cellars before release.

Vintage Description

Winter was warm and rainfall was below average (561 mm) and erratic leading to wide spread water restrictions in the Western Cape. Chardonnay experienced uneven budbreak due to the warm winter. Warmer summer weather induced a very early start to the harvest on 12 January. Chardonnay was picked from 18 to 24 January with excellent flavour and structure.

Winemaking

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. Primary fermentation is done in seasoned French oak barrels (38%) and 62% in tank to add a rich complexity to the Chardonnay. After winter, blending will start with many tastings before the final decision is made to ensure the perfect combination of building blocks. Sugar and a special yeast is added before undergoing 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. At disgorging a small dosage is added to retain the delicate fruit and finesse.

Wine Description

Delightful golden yellow colour with a very fine mousse forming on the surface. Upfront flavours of roasted almonds and ripe yellow apple occur on the nose. Extended maturation under ideal conditions allows the yeast to release warm biscuity flavours, adding fullness, elegance and complexity to the wine. This wine shows an excellent balance between the layers of citrus fruit deriving from Chardonnay and secondary flavours from slow maturation, all adding to an unique Blanc de Blancs with excellent complexity and character.

Tasting Notes

A delightful straw yellow colour with fine bubbles rising to the surface like strings of pearls forming a crown of bubbles dancing on the surface. Delicious flavours of toasted brioche, freshly baked bread and roasted almonds fill the glass. Subtle floral notes of lime blossoms and citrus aromas is unmistakably Chardonnay. The refreshing lightness and delicacy is classic Blanc de Blancs style which revives the palate, lifts the spirits and leaves your senses calling for more.

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. Careful cellaring will develop more depth of flavour and complexity.

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

- 2005 2013 Fairlady Consumer Awards: Best White Cape Classique
- 2011 Cap Classique Challenge: Award for Best Overall, Award for Best Blanc de Blancs
- 2011 Top 100 SA Wines: Winner
- 2011 Platter's Guide: 4½ stars
- 2010 Veritas: Double Gold
- 2004 International Wine and Spirit Competition 2009: Silver Best in Class
- 2009 Veritas: Gold Medal
- 2009 Michelangelo Awards: Gold Medal
- 2009 Winemakers Choice Awards: Diamond Award
- 2003 2009 Santam Classic Wine Trophy: Trophy Winner: Sparkling Wine Trophy, Gold Medal
- 1999 2008 Platter's Guide: 4.5 stars
- International Wine and Spirit Competition 2008: Bronze
- 1996 International Wine and Spirit Competition 2004: Silver

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Vintage

2005

Region

Stellenbosch

Grapes

Chardonnay 96%, Pinot Noir 4%

Analysis

Alcohol: 12.45% vol

Residual Sugar: 3.5 g/l

Total Acidity: 7.5 g/l

pH: 3.28

