



CUVÉE ROYALE

Style of Wine

Prestige Cuvée Blanc de Blancs Cap Classique Brut

Heritage

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he pioneered Méthode Cap Classique in 1971. For many years he was the only winemaker to produce bottle fermented sparkling wine in the Cape. In 1990 Johan Malan, Frans Malan's son, travelled to Champagne on a study tour and returned with dreams of making 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 a noble variety that lends the desired delicacy and finesse to the cuvée. As it develops very slowly in the bottle, our Cuvée Royale spends at least five years on the lees in the cool, climate controlled cellar before release.

Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Although it was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Chardonnay was one of the worst affected varieties with yields down by as much as 47% in one of our prime vineyards. Much more natural fermentation occurred this year and fermentation temperatures were allowed to go into the high 20's to increase mouthfeel.

Vinification

Only the best Chardonnay cuvées grown on the finest Stellenbosch soils are hand selected to make this extraordinary Blanc de Blancs. Gentle whole bunch pressing yields only the finest cuvée. Primary fermentation took place in tank to ensure freshness and primary fruit. 35% was fermented in older seasoned French oak barrels. After six months the Chardonnay developed delicious depth and complexity with minimal oak flavours. Blending is followed by bottling and secondary bottle fermentation with an extended period of 3 years plus on the lees.

Wine Description

This Prestige Cuvée charms with delicate citrus blossom and lime aromas complemented by hints of roasted almonds and brioche. As a result of minimal dosage after disgorgement, the Cuvée Royale is delectably dry, but crisp with a refreshing palate, whilst the super fine mousse leaves a creamy caress on the tongue. This exquisite Cap Classique shows finesse and refined elegance that will turn any occasion into a celebration.

Cellaring Potential

After maturing in our cellars for more than five years the Cuvée Royale has reached optimum maturity and can be enjoyed now. Careful cellaring will develop more complexity and depth of flavour.

Serving Suggestions

Lively, inspiring wines such as the Cuvée Royale should be enjoyed with light, delicate foods. Try it with fresh succulent oysters, shellfish, crayfish, caviar or artichoke hearts. For those who prefer bubbles with dessert, a fresh fruit salad or sorbet will do the trick. Or simply enjoy on its own - just to celebrate a magic moment! Serve at 6 - 8°C. Do not over chill.



AWARDS

Cuvée Royale 2010: 2015 Veritas Awards: Silver Medal
 2015 Platter's Guide: 4½ stars
 2014 MCC Amorim Cap Classique Challenge: Silver Medal
 2014 Top 100 SA Wines
 2015 Platter's Guide: 4½ stars
 2014 Veritas: Gold
 2015 Six Nations Wine Challenge: Gold

SIMONSIG WINE ESTATE, STELLENBOSCH

PO BOX 6, KOELENHOF 7605, SOUTH AFRICA
T. +27 21 888 4900 F. +27 21 888 4909
WWW.SIMONSIG.CO.ZA

Vintage

2010

Region

Stellenbosch

Grapes

Chardonnay 100 %

Analysis

Alcohol: 12.3 %
Residual Sugar: 2.4 g/l
Total Acidity: 7.4 g/l
pH: 3.3

Bottling date: 2.8.2010

Degorge date: 4.11.2013

