



THE SIMONSIG NEWSLETTER

STELLENBOSCH

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HARVEST REVIEW 2007

FROM TRAFFIC JAMS TO TERRIFIC WINES

The 2007 harvest dawned on Simonsig with no forewarning. The early summer prelude to the 2007 vintage was perfectly cool up to mid January when temperatures rose dramatically and Mother Nature prematurely gave birth to the fruit of yet another year's labour – heralding the earliest start in the history of the estate.

The laid-back comfort of a seaside summer holiday had to make way for calculated chaos amidst the vines, even triggering traffic jams as tractors rushed to the cellar with sprint deliveries of early varieties.

After the manic rush in January to keep up with the racing sugar levels of the Chardonnay, Pinot noir and Pinot meunier – used for our increasingly popular Kaapse Vonkel Cap Classique – conditions normalised with some welcome rain in February and March.

Late varieties such as Merlot, Cabernet Sauvignon, Cabernet Franc and Shiraz benefited from the cooler weather allowing slower optimal ripening which resulted in excellent tannin structure, flavour and acids. Well-rounded reds, with good colour and outstanding fruit intensity are expected this year as a result of smaller crops and smaller berries.

With unsurpassed quality prevailing in the Simonsig tanks, expectations are especially high for the white wines, flaunting great flavours, textures and lower sugars than in previous years.

Fortunately the heat did not diminish the delicate aromas in the Sauvignon blanc grapes and many winemakers agree that it is a great year for this popular white wine. Our vinification has also evolved to create a fresher, crisp and delicate Sauvignon blanc. Picking takes place over a range of ripeness levels to capture an array of flavours ranging from green pepper to riper green fig, passion fruit as well as guava. Less use of skin contact is also contributing to refined elegance and finesse. Celebrating another Simonsig 'first', our Sauvignon blanc is now bottled under screw caps to seal in the crisp freshness of the wine.

In addition to the Sauvignon blanc, early indications are looking promising for our steady duo, Chenin blanc and Chardonnay, with delicious intensity and complexity anticipated. The quality of the first Chardonnay grapes from a new vineyard was superb with earlier picking lending a fresher fruit profile.

It was the boldest harvest for Pinotage yet with all the different vineyards producing top-notch concentrated red wines with velvety smooth ripe tannins. The berry fruit intensity of this varietal holds good promise for another sell-out vintage of the Simonsig Brut Rosé, our alluring Cap Classique blend of Pinotage, Pinot noir and Pinot meunier launched in 2006.

It was a pleasure to watch how effortlessly our new degorging line for the Kaapse Vonkel and Brut Rosé do the work we have painstakingly been doing by hand for over 30 years.

After a decade of dreaming our long-awaited, new state of the art bottling line was finally installed in February. Not only will it increase our capacity, but also the quality and consistency of our wines.

The harvest team was lead by Francois Malan, Ludwig Uys and Martin Farao in the vineyards; with Van Zyl du Toit (10th vintage), Debbie Burden (8th) and myself (26th) in the cellar. In retrospect, after the past harvest our 'family' spirit is running high with more celebrations expected in the near future, as both Debbie and Van Zyl got engaged in the past year.

Here's to pioneering wine excellence!



JOHAN MALAN
Chief Winemaker

SIMONSIG CELLAR TEAM
JOHAN MALAN (FRONT),
VAN ZYL DU TOIT (MIDDLE)
& DEBBIE BURDEN (BACK)



* VISIT WWW.SIMONSIG.CO.ZA FOR A DETAILED HARVEST REPORT.

WHAT'S IN MY GLASS?

Simonsig Tiara 2005 flaunts a firm, classic oak tannin structure, balanced by delicate crushed berry flavours and glides smoothly across the palate to a polished finish. It is a sensual yet substantial wine with ripe blackcurrant and cassis aromas enriched with subtle cinnamon nuances on the nose. Superb with a robust beef fillet!



SIMONSIG TIARA CROWN OF GLORY

Simonsig has topped the charts as one of South Africa's best Bordeaux style producers, after its flagship Tiara was crowned as an exemplary benchmark at two local wine competitions in less than a month.

Simonsig Tiara 2005 walked off with a gold medal at the prestigious 2007 Calyon Trophy Bordeaux Blend Challenge. This annual challenge is open to all South African wineries that produce blends comprising at least two Bordeaux varieties exclusively.

In addition, the estate took first and second place at the Wine-of-the-Month Club 2007 Bordeaux Blend Tasting. The Tiara 2005 clinched the overall



JOHAN MALAN (MIDDLE) WITH SERGE DE BEAUFORT OF CALYON CREDIT AGRICOLE CIB (LEFT) AND WINE PERSONALITY MICHAEL FRIDJHON

No. 1 spot, followed by the 2004 vintage in the first runner-up position.

This elegant blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot has also proven itself in the global vineyard with prestigious international accolades. Simonsig Tiara won Best Bordeaux Red Blend at the 2005 Best Bordeaux Blends Challenge of *VINOmania* – the Russian alter ego of the British Wine Magazine and scored the highest rating for this renowned Stellenbosch cellar with a 90-point score in *Wine Enthusiast* (USA) last year.



LICENCED TO THRILL

The popular range of easy drinking Simonsig red and white wines has been re-launched with a stylish new look, unveiling quality wines at a good price.

The latest vintages of this red and white duo, Simonsig Adelberg 2005 and Simonsig Adelblanc 2006, now flaunt a classy, clean and altogether more striking label portraying the heritage and prestige of this world-renowned cellar.

Crowned with the estate's first screw caps – ensuring convenience whilst safeguarding the flavour – both wines beckon for a twist, with smooth yet fruit-forward flavours inspiring easy drinking wine enjoyment whilst in keeping with the quality distinction synonymous with Simonsig.



SIMONSIG ADELBERG 2005

Classic Bordeaux-style blend of Cabernet Sauvignon and Merlot. Ripe berry notes and spicy vanilla traces culminate in a velvet finish. *Serving Suggestion:* It will stand its ground at any South African braai.

SIMONSIG ADELBLANC 2006

A sun-kissed melange of Sauvignon blanc and Semillon. Refreshingly frisky, it unleashes an irresistible bouquet of apple blossoms and herbaceous scents, ending with a crisp finish. *Serving Suggestion:* Perfect with pasta and seafood dishes.

Sold on the international market under their varietal names.

FORTHCOMING ATTRACTIONS



MALACHITE SUNBIRD
© SA TOURISM

✦ Watch this space for the launch of the **Simonsig Sauvignon Blanc 2007**, aptly named *Sunbird*. It's a vivacious wine brimming with refreshing green tropical notes akin to the vibrant Malachite Sunbird that is drawn to the Cape's indigenous fynbos hills where superb Sauvignon blanc is grown. It's bound to fly off the shelves.

✦ Red wine lovers can look forward to the alluring Simonsig Labyrinth Cabernet Sauvignon, an opulent tribute to Simonsig Estate's unique Labyrinth

Vineyard. This classic wine captivates with sensual berry aromas and cassis flavours spiced with mocha-chocolate on the palate.

✦ **Lights, Cameras, Action!** Simonsig was included in a handpicked line-up of the Cape's most prestigious wineries to feature in a 4-part television series, "Journey into wine". Presented by formidable French connoisseur Isabelle Legeron, this enlightening wine series shares the cellar secrets and successes of the local crème de la crème on the Travel Channel – the largest Pan-European TV channel dedicated to the world of travel.

TASTINGS, TOURS & WINE SALES

Simonsig Estate is open for sales, tours and tastings from 08h30-17h00, Mondays to Fridays and from 08h30-16h00 on Saturdays and public holidays.

DAS IST GUT

Simonsig Kaapse Vonkel, South Africa's first Méthode Cap Classique, was voted 3rd Best International Sparkling Wine in the world in the 2006 readers' choice list of *Weinwirtschaft* – Germany's leading wine trade magazine.

Simonsig not only outshone renowned global contenders, but sparkled as the sole South African producer to be ranked amongst the Top 25 Sparkling Wines, Champagnes & Proseccos in the overall listing of the publication's Top 100 Wines competition.

The results are based on a survey conducted among German retailers, reviewing the image, marketing and quality of selected wines tasted during the past year.

This success follows Kaapse Vonkel's recent victory at the annual *Proefschrift Wijnconcoors* awards in the Netherlands – the country's most reliable benchmark for good value quality wines. The 2005 vintage was voted 2007 Best Sparkling Wine (non-Champagne), one of only 12 wines to score top honours in their respective categories.



SIMONSIG'S GERMAN AGENTS, STEPHAN PELLEGRINI (LEFT) AND MARIO GRÜNDMANN (RIGHT) WERE NAMED WINE MERCHANT OF THE YEAR 2007 BY THE LEADING TRADE MAGAZINE, 'WEINWIRTSCHAFT'.

THIS HONOUR WAS GRANTED DESERVEDLY, FOR THEIR SPECIAL ACHIEVEMENTS AND INNOVATIVE CONCEPTS IN THE WINE BUSINESS. CONGRATULATIONS!

VISIT www.simonsig.co.za AND TELL US WHAT YOU THINK OF OUR NEW WEBSITE

Simonsig Sauvignon Blanc 2006 was named "Wine of the Week" with an 88 point score by Wine Spectator (USA) – 30 April 2007 edition – whilst the award-winning Redhill Pinotage 2004 achieved 89 points in the same issue, rating Simonsig amongst the top Pinotage producers.

Simonsig Chenin Blanc 2006 and Simonsig Pinotage 2003 clinched an 86 and 87 rating respectively, earlier this year.

BIG IN BRUSSELS



Simonsig excelled as the top achieving family owned estate of only six South African wine producers to clinch medals at the 2007 Monde Selection International Wine Contest in Brussels.

Renowned for its independence and impartiality, *Monde Selections* – established as an official institute in 1961 by the Belgium government – is the oldest and most representative organisation in the field of Quality Selections worldwide.

The following medals obtained in the framework of the Quality Selections constitute the tangible acknowledgment of Simonsig's efforts and the value added to its wines:

- Vin de Liza Chenin Blanc 2006 – Silver Medal
- Tiara 2001 – Silver Medal
- Merindol Syrah 2003 – Silver Medal
- Chardonnay 2005 – Bronze Medal

SIMONSIG IS LOCATED ON KROMME RHEE ROAD BETWEEN THE R44 AND THE R304. TAKE EXIT 39 OFF THE N1.