



# THE SIMONSIG NEWSLETTER

STELLENBOSCH

WINTER 2010



## HARVEST REVIEW

Where the 2009 brought memories of the surfing movie 'The endless Summer', the 2010 vintage reminded me of the seven plagues in the book of Exodus in the Bible. It will be remembered as one of the smallest vintages in many years and virtually every force of nature, pests and fungal disease contributed to a significantly smaller yield.

But before the wrong impression is created about the 2010 harvest let me just say that although not one of quantity, it was certainly one of quality, with smaller crops brimming with concentrated fruit. It is very exciting to see the superb quality of the young wines, both red and white.

Although the Simonsig crop was one of the smallest in 29 years, in our 'white wine department' we expect the Sauvignon blanc, Chardonnay and Chenin blanc all to be stand out wines with excellent flavour profiles, intense fruitiness and high natural acidity as a result of the optimal long, slow ripening period.

Climatic conditions remained moderate to cool and dry during the growing season, which was ideal for the ripening of the early varieties, especially the Cap Classique cultivars. Harvest commenced on 14 January, a week earlier than in 2009, with Pinot noir grapes

the first to make their way to the cellar. The quality of the Pinot noir was excellent, but we soon realised that the yield was dramatically smaller – ultimately down by 20% on last year. We do, however, have high hopes for the 2010 Simonsig Cap Classiques owing to their even ripening. There was no rush as the sugars increased very gradually and we could pick each block during the optimal sugar and acidity window.

Amongst our reds wines, which are also down in volumes, Pinotage was certainly the standout variety of the pack. Big, black and brooding with unctuous fullness on the palate. Looking at the quality of the Shiraz and Cabernet Sauvignon in our cellar, we can feel satisfied that the full potential of the vintage will be realised. Less is sometimes more.

This was my 29th vintage at Simonsig and although it does not seem to get any easier, it was great to work with such a talented and passionate team once again.

Cheers!

JOHAN MALAN

Simonsig Chief Winemaker



## Simonsig welcomes new talent

Breede River Valley, where he gained valuable experience in wine sales and marketing from both a local and international perspective.

"I look forward to meeting all the people who wish to enjoy a quality lifestyle destination. Simonsig is not just another wine tasting venue; it is a world-class experience with genuine hospitality!" shares a man who loves a good glass of Sauvignon Blanc.

Winemaker **HANNES MEYER** has fulfilled a lifelong dream by joining Simonsig, tasked with making the Estate's famed white wines and Méthode Cap Classique.

"I first discovered my deep-rooted passion for wine after moving to the Cape Winelands in 1997. I always had a great interest in agriculture but the success of the local wine industry and its excellent winemakers lured me to this challenging profession and ultimately to Simonsig," shares Hannes, who has recently completed his maiden harvest at the estate.

Spurred on by his dream of becoming a winemaker, Hannes graduated with a Bachelor of Science degree in Agriculture (BSc Agric) specialising in Viticulture and Oenology from the University of Stellenbosch.

Before settling at Simonsig in 2009, Hannes honed his winemaking skills at various prominent wine estates in the Cape Winelands and during this time, the pursuit of quality winemaking also landed him a harvest internship at Stonestreet Wines in California where he gained valuable knowledge in terroir variation and the crafting of diverse wine styles.



Simonsig's latest addition to the 'family', **JACQUES JORDAAN**, heads up the sales and marketing division at the estate.

Prior to venturing into the world of wine, Jacques was a diplomat for South Africa for 18 years, 10 of which were spent in the United States of America. Upon his return, Jacques joined an US company from Philadelphia and for ten years he managed the Lost Horizons wine brand in South Africa and abroad. Before joining Simonsig he worked at Du Toitskloof, one of the prominent cellars in the



TO THAI FOR! SIMONSIG CHENIN BLANC 2007 IS THE PERFECT PARTNER FOR SPICY THAI CUISINE AND TRADITIONAL CURRY DISHES.

# Chenin Showstopper

**Simonsig Chenin Blanc** added another feather to its winning cap by taking top honours as the Best Unwooded wine in the 2010 *Wine Magazine* Guala Closures Chenin Blanc Challenge.

The winning 2007 Simonsig Chenin Blanc, a former Platter's 'Superquaffer of the Year', scored 3½ stars at this year's challenge.

In addition to winning Best Unwooded Chenin Blanc, the 2009 Simonsig Chenin Blanc scored 3 stars at this year's contest, endorsing Simonsig's legacy of quality with each new vintage produced. Simonsig also excelled in the wooded category with the Chenin Avec Chêne 2008 being ranked joint 2nd overall with 4½ stars and the Simonsig Woolworths Limited Release 2008 scoring 4 stars.



**DID YOU KNOW...** A RENOWNED CAP CLASSIQUE HERALDED AS SOUTH AFRICA'S FIRST BOTTLE FERMENTED SPARKLING WINE PRODUCED BY THE LATE FRANS MALAN IN 1971, KAAPSE VONKEL MADE A CLEAN SWEEP AT THE 2009 WINE MAGAZINE AMORIM CORK CAP CLASSIQUE CHALLENGE BY CLINCHING BOTH 1ST AND 2ND PLACE WITH THE 2005 VINTAGE. IN 2002, SIMONSIG SCOOPED THE INAUGURAL TITLE WITH THE KAAPSE VONKEL 1999.

## A must for the shopping list

Simonsig has just released the 2008 vintage of the award-winning **Méthode Cap Classique, Kaapse Vonkel Brut** – a delicate and refreshing sparkler with great dimension and poise. This latest vintage shows lively floral aromas with hints of sun-ripened Golden Delicious and citrus freshness on the nose. A classic biscuit character follows through to a nostalgic encounter of freshly baked bread on a rich, full palate. Think lemon creams or your favourite apple pie with almond pastry.

## BRIGHT FUTURE

Simonsig is investing in the future of its farm worker community with the opening of a new after-school learning centre for the children on the estate in conjunction with the Anna Foundation.

This after-school facility offers a safe and stable study environment to school going children from Grades R – 7 whose parents are permanently employed by this pioneering wine estate. The new after-care centre was initiated in close partnership with the estate's social programme, Reach for Gold, who raised funds to kit out this after-school facility's kitchen.



FRANCOIS MALAN AT THE NEW DAYCARE WITH THE KIDS

Reach for Gold is headed by a group of permanent farm workers and funds are raised through an innovative roll-on-lawn project

– for which the Malan family of Simonsig has to date allocated 5 ha of farmland. The funds are ploughed back into the community, contributing towards numerous projects.

In their efforts to provide the children with a quality after-care programme, Simonsig has joined hands with the Anna Foundation – a non-profit organisation in support of disadvantaged schools and communities by providing literacy, art classes and sports training.

Two educators assist the kids with their homework and a small library was set up to improve their literacy and knowledge. Once a month, the children also partake in a cycling or running competition hosted in the area.

## Simonsig Tiara the perfect gift for Father's Day

The 'bold and the beautiful' takes on a whole new meaning at Simonsig, with the debut of the cellar's Bordeaux-style flagship **Tiara**, in a new magnum bottle – the perfect gift for Dad.

The Tiara 2006 1,5 litre, which comes with a sophisticated gift box, exudes grandeur not only because of the wine's award-winning pedigree but in size as well, with this classic blend of Cabernet Sauvignon (68%) and Merlot (32%) now available for the first time in a magnum.

"In 2006, Merlot produced stunning wines, perhaps the best ever due to soft tannins and powerful fruit, whilst Cabernet was the stand out red variety of our harvest and this perhaps explains why the Tiara 2006 contains no Cabernet Franc and Petit Verdot, unlike the other vintages," shares winemaker Johan Malan.



## cuvée goes cabernet



Until the end of July, Simonsig's signature restaurant, **cuvée**, whisks winter blues goodbye with an exclusive two and three course menu of comforting sensations created around the estate's Labyrinth Cabernet Sauvignon – named after the world's first productive labyrinth vineyard unique to Simonsig.

Costs ranges from **R160 to R190** per head and includes a **complimentary glass** of Simonsig Labyrinth Cabernet Sauvignon.

For reservations, contact 021 888 4932 or [cuvée@simonsig.co.za](mailto:cuvée@simonsig.co.za)

Tues to Thurs	11h00 - 15h00
Wed, Fri & Sat:	11h00 - 15h00 & 19h00 - 22h00
Sun	11h00 - 14h00

## Laduuuuuuuuuuuma

SOCCER WORLD CUP CELEBRATIONS AT SIMONSIG

The beautiful game meets barrels of fun when Simonsig honours visiting soccer teams with matching cellar gems which will take centre stage in the tasting room and restaurant on the following weekends.

4 – 6 June	France and Kaapse Vonkel
11 – 13 June	Italy and Mr Borio Shiraz
16 – 18 June	England and Tiara
23 – 25 June	Holland and Frans Malan

**Simonsig will get the grapes and gourmet vibe going with live music offered at the estate during the Stellenbosch Wine Festival which takes place from 1-5 July 2010.**

## 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.

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