



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 he created the first Kaapse Vonkel. For many years he was the only winemaker to make bottle fermented sparkling wine in the Cape. On a study tour during 1990, his son Johan Malan travelled to Champagne and returned with the dream of making a Simonsig Prestige Cuvée from the finest, most delicate Chardonnay cuvees, 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. As this variety develops very slowly in the bottle, the Cuvée Royale spends five years in the cool cellars before it is disgorged and released.

Vintage Description

Average winter rainfall replenished soil moisture levels and irrigation dams. Spring was cold and bud break occurred late. Rain and cold conditions affected flowering causing fewer and smaller berries. A heat wave in mid January enhanced the ripening and caused some crop loss due to sunburn. The vintage was 10 days earlier and the cellar was almost caught off guard with the first Chardonnays coming in on 8 January. The components for the Cuvée Royale were picked between 17 to 27 January.

Vinification

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 (90%) and 10% in tank to add a rich complexity to the Chardonnay. After winter, blending starts with many tastings are done, to ensure the perfect combination of building blocks. Sugar and 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 fine bubbles. Extended maturation on the yeast sediment over 66 months develops very delicate, complex flavours in the wine. At disgorging a small dosage is added to retain the delicate fruit and finesse.

Wine Description

This wine has an intriguing golden straw colour with a delicate mousse gently bubbling to the surface. These dancing white pearls create the wonderful aromas of green Granny Smith apples coated with roasted almonds. Secondary flavours of freshly baked bread intertwine with the crisp flavours of lime blossoms and citrus associated with this glorious cultivar, Chardonnay. The refreshing elegance and decadence of this supreme Blanc de Blancs makes every occasion 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, but careful cellaring will develop more depth of flavour and add complexity.

Serving Suggestions

Fresh succulent oysters are a definite must, but lively, inspiring wines like the Cuvée Royale should be enjoyed with light delicate foods such as fish, shellfish, crayfish, caviar or artichoke hearts. The Cuvée Royale also pairs beautifully with fresh desserts like fruit salad or sorbets or simply on its own just to celebrate a magical moment! Serve at 6 - 8°C. Do not over chill.



AWARDS

- Cuvée Royale 2007 : 2013 Top 100 SA Wines: Winner
- : 2012 Veritas Awards - Gold Medal
- : 2012 Cap Classique Challenge, Best Blanc de Blancs
- : 2013 Platter's Guide: 4.5 stars

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Vintage
2007

Region
Stellenbosch

Grapes
Chardonnay 100 %

Analysis
Alcohol: 12.3 %
Residual Sugar: 3 g/l
Total Acidity: 8.2 g/l
pH: 3.3

Bottling date: 12.12.2007

Degorge date: 15.6.2012

