



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 2011 vintage will go down as windy, dry and warmer than usual. Rainfall during winter was 17% lower than the 10 year average. The summer was extremely dry and hot with only 8mm of rain recorded during the three month's of harvest. Our vintage started on 13 January 2011 with the Pinot Noir for the sparkling wine. The quality of the grapes was excellent with lower levels of acidity, but retained the desired low ph levels. At Simonsig our yields were 33% higher than the 2010 vintage.

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 a stainless steel tank to ensure freshness and primary fruit. 8% of the cuvée was fermented in older seasoned French oak barrels and aged for 6 months after malolactic fermentation to add depth and complexity to the wine. After blending the wine is bottled to complete the second fermentation in the bottle and aged on the lees for a further 4 to 5 years.

Wine Description

Extremely fine mousse of delicate bubbles elegantly accompanies the glints of gold colour. This Blanc de Blancs will surprise you with its intensity of citrus and dry fruit aromas with hints of fresh hazelnut and white fruit. The complexity and surprisingly fresh finish of this cuvée makes this wine a great food wine.

Cellaring Potential

After maturing in our cellars for more than 5 years, the Cuvée Royale has now reached optimum maturity and can be enjoyed immediately. 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 such as 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

Cuvée Royale 2011:	2016 Platter's Guide: 4½ stars
	2015 Veritas Awards Silver Medal
	2015 IWSC: Silver Medal
	2015 MCC Amorim Cap Classique Challenge: Gold Medal
	2016 National Wine Challenge: Double Silver
	2016 MCC Challenge: Silver
Cuvée Royale 2010:	2015 Veritas Awards Silver Medal

SIMONSIG WINE ESTATE, STELLENBOSCH

Vintage

2011

Region

Stellenbosch

Grapes

Chardonnay 100 %

Analysis

Alcohol: 12.8 %

Residual Sugar: 4.4 g/l

Total Acidity: 6.9 g/l

pH: 3.33

