



CUVÉE ROYALE 2012

Wine of Origin Stellenbosch

Style of Wine: Prestige cuvée Blanc de Blancs Cap Classique Brut.

Background:

Frans Malan, the patriarch of the Malan family of Simonsig Wine Estate pioneered Méthode Champenoise in South Africa in 1971 when the first Kaapse Vonkel was made. For many years he was the only winemaker to do bottle fermented sparkling wine in the Cape. In 1990 Johan Malan travelled to Champagne on a study tour. He returned with a dream to make a Simonsig Prestige Cuvée from the finest and most delicate Chardonnay cuvées capable of long evolution to achieve the pinnacle of Cap Classique quality.

Vintage Description:

This will be remembered as a very dry year with the lowest rainfall of 476 mm ever logged in our records since 1976, 33% below our long term average. Fortunately Simonsig has sufficient water resources to supplement the natural rainfall. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. The 2012 harvest started a little later than usual on 18 January. Despite the drought, the cool growing season resulted in good levels of acidity and the concentration of fruit was better than the hot 2011 vintage. Although Simonsig Estate and the Stellenbosch region had a smaller vintage, the wines are top quality across the whole spectrum.

Vinification:

Only the best Chardonnay grapes 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. 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:

The brilliant pale golden colour glistens in the glass while the tiny bubbles lazily drift to the surface inviting you to take the first sip. The aromas of fresh citrus blossoms and subtle flavours of roasted almonds and nuts combine to create a layered richness. The nervous tension of the Chardonnay refreshes the palate and the lively acidity runs all the way to the lingering dry finish. Slow evolution over 6 years has created an exciting wine with freshness of fruit and delicious richness.

Cellaring Potential:

After maturing in our cellars for more than 4 years the Cuvée Royale has now reached optimum maturity and can be enjoyed now. 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 like 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.

Analysis:

Alcohol:	12.1% by volume
Residual Sugar:	2.8 g/l
Total Acidity:	7.4 g/l
pH:	3.1