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Simonsig Cuvee Royale 2003

Prestige cuvée Blanc de Blancs Cap Classique Brut. Delightful golden yellow colour with a very fine persistent mousse forming a necklace of bubbles around the rim. Long slow maturation in our cool cellars allows the yeast to release its toasty warm bread flavours with a touch of oak nuttiness. The elegant citrus aromas of Chardonnay is followed by a surprising freshness on the palate. A delicate, complex Blanc de Blancs with a sophisticated dry finish.

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.

variety : Chardonnay | 85% Chardonnay, 15% Pinot Noir
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 11.9 % vol **rs :** 8.3 g/l **pH :** 3.15 **ta :** 6.4 g/l
type : Sparkling **style :** Dry
pack : Bottle **closure :** Cork

1992: Veritas 2001 - Double Gold, Wine of the Month Club 2001 - Winner
1996: International Wine and Spirit Competition 2004 - Silver

ageing : After maturing in our cellars for more than 7 years the Cuvée Royale has now reached optimum maturity and can be enjoyed now.

in the vineyard : 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 came back with the dream of making a Prestige Cuvée by blending only the finest and most delicate Chardonnay and Pinot noir cuvées.

Winter rains commenced early but by mid winter the rainfall had dropped dramatically resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected certain grapes. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

about the harvest: Handpicked grapes are transported to the cellar in small picking boxes to preserve the freshness and deliver the berries intact into the press.

Simonsig Family Vineyards

Stellenbosch
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