

Simonsig Cuvée Royale Blanc de Blancs 2005

Delightful golden yellow colour with a very fine mousse forming on the surface. Upfront flavours of roasted almonds and ripe yellow apple occur on the nose. Extended maturation under ideal conditions allows the yeast to release warm biscuity flavours, adding fullness, elegance and complexity to the wine. This wine shows an excellent balance between the layers of citrus fruit deriving from Chardonnay and secondary flavours from slow maturation, all adding to an unique Blanc de Blancs with excellent complexity and character.

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 | 96% Chardonnay, 4% Pinot Noir
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : alc : 12.45 % vol rs : 3.5 g/l pH : 3.28 ta : 7.5 g/l
type : Sparkling **style** : Dry
pack : Bottle **closure** : Cork

2005: 2012 The International Wine Review: scored 91 points

2005 2010 Veritas: Double Gold

- 2011 Amorim Cork Cap Classique Challenge - Best Overall Winner

- Best Blanc de Blanc

2004 International Wine and Spirit Competition 2009: Silver Best in Class; 2009 Veritas: Gold Medal

2009 Michelangelo Awards: Gold Medal; 2009 Winemakers Choice Awards: Diamond Award

2003 2009 Santam Classic Wine Trophy: Trophy Winner: Sparkling Wine Trophy, Gold Medal

1999 2008 Platter's Guide: 4.5 stars

International Wine and Spirit Competition 2008: Bronze

1996 International Wine and Spirit Competition 2004: Silver

1992 Veritas 2001: Double Gold

Wine of the Month Club 2001: Winner

ageing : After maturing in our cellars for more than 5 years the Cuvée Royale has now reached optimum maturity and can be enjoyed now. Careful cellaring will develop more depth of flavour and complexity.

in the vineyard : Heritage

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, 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

Winter was warm and rainfall was below average (561 mm) and erratic leading to wide spread water restrictions in the Western Cape. Chardonnay experienced uneven budbreak due to the warm winter. Warmer summer weather induced a very early start to the harvest on 12 January. Chardonnay was picked from 18 to 24 January with excellent flavour and structure.

in the cellar : 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 (38%) and 62% in tank to add a rich complexity to the Chardonnay. After winter, blending will start with many tastings before the final decision is made to ensure the perfect combination of building blocks. Sugar and a



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 bubbles. Extended maturation on the yeast sediment over a 5 year period develops very delicate complex flavours in the wine. At disgorging a small dosage is added to retain the delicate fruit and finesse.

Simonsig Family Vineyards

Stellenbosch

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