

## Simonsig Cuvée Royale Blanc de Blancs 2010

This Prestige Cuvée charms with delicate citrus blossom and lime aromas complemented by hints of roasted almonds and brioche. This wine is delectably dry, but crisp with a refreshing palate, whilst the super finemousse leaves a creamy caress on the tongue. This exquisite Cap Classique shows finesse and refined elegance that will turn any occasion into a celebration.

Should be enjoyed with light, delicate foods - fresh oysters, shellfish, crayfish, caviar or artichoke hearts. With dessert, a fresh fruit salad or sorbet. Or simply enjoy on its own!

**variety :** Chardonnay | 100% Chardonnay

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.29 % vol    rs : 2.4 g/l    pH : 3.29    ta : 7.40 g/l

**type :** Sparkling    **style :** Dry

**pack :** Bottle    **size :** 750ml    **closure :** Cork

### 2010

2014 Veritas Wine Awards - Gold Medal

### 2008

2013 Amorim MCC Challenge: Gold Medal - Highly Recommended

2014 Platter's Guide: 4½ star

### 2007

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Top 100 SA Wine Challenge

2012 Veritas Awards - Gold Medal

2012 Amorim Méthode Cap Classique Challenge: Award for Best Blanc de blanc

### 2005

2012 The International Wine Review - scored 91 points

2010 Veritas - Double Gold

2011 Amorim Cork Cap Classique Challenge - Best Overall Winner, Best Blanc de blanc

2011 Top 100 SA Wines Competition - Winner

### 2004

2009 Michelangelo Awards - Gold Medal

2009 Winemakers Choice Awards - Diamond Award

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

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.

### in the vineyard :

Vintage Description

Only the best Chardonnay cuvées grown on the finest Stellenbosch soils are hand selected to make this extraordinary Blanc de Blanc.

The 2010 vintage will be remembered as the smallest vintage in many years. Although it was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Chardonnay was one of the worst affected varieties with yields down by as



much as 47% in one of our prime vineyards. Much more natural fermentation occurred this year and fermentation temperatures were allowed to go into the high 20's to increase mouthfeel.

**in the cellar :** Gentle whole bunch pressing yields only the finest cuvée. Primary fermentation took place in tank to ensure freshness and primary fruit. 35% was fermented in older seasoned French oak barrels. After six months the Chardonnay developed delicious depth and complexity with minimal oak flavours. Blending is followed by bottling and secondary bottle fermentation with an extended period of 3 years plus on the lees.

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.

## Simonsig Family Vineyards

Stellenbosch

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