

## Simonsig Cuvée Royale Blanc de Blancs 2011

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.

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.

variety : Chardonnay | 100% Chardonnay

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 4.4 g/l pH : 3.33 ta : 6.9 g/l

type : Cap\_Classique style : Dry

pack : Bottle size : 750ml closure : Cork

### 2016

2016 Veritas Wine Awards - Gold

### 2011

2016 Platter's Guide: 4½ stars

2015 Veritas Awards Silver Medal

2015 IWSC: Silver Medal

2015 MCC Amorim Cap Classique Challenge: Gold Medal

### 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 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.

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**

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

about the harvest:

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

in the cellar :

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.

## Simonsig Wine Estate

Stellenbosch

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