

## Simonsig Cuvée Royale Blanc de Blancs 2014

The Cuvée Royale 2014 displays a light golden hue with a delicate mouse. Complex aromas of fresh white peach, citrus blossoms and biscotti entice the nose. An elegantly layered palate of lemon, apple and freshly baked biscuits. The beautiful acidity contributes to a Blanc de Blancs that will gracefully develop over time.

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. Or simply on its own just to celebrate a magical moment! Serve at 6 - 8°C. Do not over chill.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol   rs : 4.9 g/l   pH : 3.38   ta : 7.7 g/l

**type :** Cap\_Classique   **style :** Dry

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

### 2014

2019 Veritas Wine Awards - Silver Outstanding

### 2013

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 Meda

### 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 4 years, the Cuvée Royale has reached optimum maturity and can be enjoyed now. Careful cellaring will develop more depth of flavour and complexity.

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.

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

**in the vineyard :** The 2014 vintage was quite a challenge, with heat waves in February and winter rain in March creating a juggling match of when and what to pick. Nevertheless, the quality of the Chardonnay was outstanding with ripe luscious fruit and good acidity.

**about the harvest:** Besides being nerve-racking, this vintage tested our endurance as well, with the picking starting on the 23rd of January and only finishing 14th of April.

**in the cellar :** 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.

## Simonsig Family Vineyards

Stellenbosch

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