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Simonsig The Grapesmith Die Kluisenaar 2021



This sophisticated white blend of Marsanne and Roussanne is well integrated with aromatic complexity. Nuances of honeycomb, beeswax layered with floral and lemon peel zest offering a chalky minerality at the end. Known for its ageing potential, this style of blend mirrors renowned Northern Rhone white wines. A fascinating discovery by the winemaker adds to its allure - often, allowing the half bottle left in the fridge for a day or two results in the development of even richer flavours, unveiling enhanced complexities through aeration.

This wine serves as the ideal accompaniment to poached lobster and fresh grilled seafood. It also pairs beautifully with an array of poultry dishes and can be excellently complemented by a good quality Gruyere cheese. For optimal enjoyment, pour into large glasses to allow the wine to breathe. Avoid over-chilling, and serve between 10 and 12°C.

variety : Roussanne | 59% Marsanne, 41% Roussanne
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 2.5 g/l **pH :** 3.06 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

Legend has it that in the 13th Century, a wounded soldier sought refuge on the Hill of Hermitage on the banks of the Rhône River. Upon his return from the crusades, he became a hermit who constructed the iconic chapel atop the hill and devoted himself to the surrounding vineyards. The Crusaders cross symbolically connects Die Kluisenaar (Hermit in Afrikaans) to the birthplace of the traditional white Hermitage blend, composed of Marsanne and Roussanne—the pioneering blend of its kind in South Africa.

in the vineyard : Grapes sourced from a high-altitude vineyard on Simonsberg's cool southwest-facing slopes.

about the harvest: The winemaking highlights meticulous attention to detail and terroir-specific practices. Roussanne grapes, ripening rapidly, necessitate careful monitoring for optimal harvest, which occurred at 22° Balling on March 01, 2021, showcasing exquisite flavour, body, and texture.

in the cellar : After overnight cooling in picking crates, the Rousanne grapes underwent gentle whole bunch pressing to extract delicate juice with refined flavours, then naturally fermented in older 225 L French Oak barrels, encouraging abundant glycerol production during a warm fermentation process. The wine matured for 11 months on primary lees with periodic stirring.

Similarly, Marsanne, harvested on February 16, 2021, at the same Balling level, originated from a cool site overlooking False Bay, with grapes cooled to 5°C overnight before undergoing whole bunch pressing. The juice went directly into 225 L French Oak barrels for spontaneous fermentation, leveraging naturally occurring yeast strains on the berries. Minimal intervention was employed during barrel ageing, focusing on occasional lees stirring and necessary top-ups to maintain integrity.

A portion of Marsanne and Roussanne blended was aged for a few months in an amphora, to increase the complexity, allowing the wine to breathe and develop into its fullest potential. Both wines avoided malolactic fermentation to retain primary fruit aromas, exemplifying a commitment to preserving the essence of each varietal's characteristics.

This wine showcases the art of balance. Roussanne contributes to the blend by

imparting beautiful flavours, body, and texture, while Marsanne adds freshness, acidity, and a vibrant fruit profile. It is notable that while this blend may not emphasise primary grape aromas, much of its allure lies in the structure, palate weight, and texture, complemented by a hint of elusive minerality.

Simonsig Family Vineyards

Stellenbosch

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