

Simonsig Cuvée Royale Blanc de Blancs 2020

Simonsig Cuvée Royale Blanc de Blancs 2020 opens with aromas of apple and fresh lemon peel, underpinned by a subtle brioche nuance. On the palate, it is finely textured, showcasing a lively mousse and balanced acidity. Flavours of tart apple and zesty citrus lead into a delicate almond finish, lending a refined complexity and a lingering, dry elegance.

Aged Blanc de Blancs can be served with a range of refined dishes such as mushroom risotto with truffle oil, smoked salmon and hard cheeses like aged gouda or parmesan that complement the toasty notes of the wine.

variety : Chardonnay | 100% Chardonnay

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.51 % vol rs : 2.9 g/l pH : 3.18 ta : 7.9 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity

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

2025 IWSC - Gold

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.

in the vineyard : This vineyard boasts an excellent terroir for Chardonnay, situated at 150 metres above sea level on the lower slope beside a river.

about the harvest: Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for Cap Classique. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential.

Only the finest Chardonnay grapes, handpicked from Stellenbosch's exceptional soils, are selected to create this remarkable Blanc de Blancs.

in the cellar :

The grapes undergo a gentle whole-bunch pressing, ensuring that only the highest-quality cuvée is used. The primary fermentation takes place in stainless steel tanks, preserving the wine's vibrant freshness and crisp fruit character. To maintain its purity and elegance, no malolactic fermentation is employed. The wine is then bottled to undergo its second fermentation in the bottle, where it ages on the lees for a minimum of three years, developing complexity and finesse.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za

