

Simonsig Needless to Say Rosé 2025

Simonsig Needless to Say Rosé 2025 is a delicate rosé blend that displays a beautiful light pink hue that captures the eye and hints at the freshness within. On the nose, it offers an inviting bouquet of ripe summer fruits, including strawberries, raspberries, and red currants, intertwined with subtle floral aromas that add elegance and charm. The palate is finely balanced, juicy, and vibrant, with mouthwatering acidity that enlivens the senses and enhances the fruit-forward character. Its refreshing, lingering finish leaves a delightful impression, inviting you to savour each sip and enjoy another glass.

This wine pairs beautifully with a variety of dishes, enhancing light and fresh flavours. It complements seafood pasta, delicate fresh salads topped with salmon, and the vibrant spices of Thai cuisine. Its crispness and fruit-forward character also make it an excellent match for sushi.

variety : Chenin Blanc | 63% Chenin Blanc, 37% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Coastal Region

analysis : alc : 13.13 % vol rs : 3.2 g/l pH : 3.45 ta : 6 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

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

Needless to say, the blend of Chenin Blanc and Pinotage was a natural choice for this rosé. As the first white and red wines released by Simonsig, this blend tells a beautiful story of our rich winemaking heritage.

about the harvest: The 2025 harvest began two weeks earlier than the previous year, with Pinotage showing notably higher yields. Warm, dry weather and the absence of any heat waves allowed for steady, balanced ripening. Overall, 2025 proved to be an exceptional vintage, with grapes exhibiting excellent sugar and acidity levels. The dry, cool conditions throughout harvest ensured the fruit remained healthy and of outstanding quality.

in the cellar : All grapes were meticulously handpicked and crushed separately to optimise blending potential and preserve the integrity of each parcel. The juice was gently pressed from the skins, with the clear juice carefully separated to ensure purity and finesse. It was then inoculated with specially selected yeast strains, and fermentation took place at a controlled temperature of 12-14°C. This slow and precise fermentation allowed the development of fresh, vibrant fruity flavours while maintaining the wine's delicate structure and aromatic complexity.



Simonsig Family Vineyards

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