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Simonsig The Grapesmith Die Kluisenaar 2023

An elegant Marsanne–Roussanne blend with aromas of beeswax and orange blossom. The palate shows citrus, honeyed richness, and a textured, layered mouthfeel, balanced by fresh acidity and distinct minerality. Harmonious and poised after two years in bottle, this wine has the structure to evolve gracefully for at least another five years.

Serve lightly chilled at 10–12°C to highlight the wine's elegant aromatics and smooth texture. Ideal with roast poultry, grilled lobster, or creamy seafood dishes, as well as mild cheeses and vegetable gratins. Its balance of fruit, acidity, and minerality also makes it a refined companion to Mediterranean cuisine or subtly spiced North African dishes.



variety : Roussanne | 47% Marsanne, 53% Roussanne
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 11.82 % vol **rs :** 2.5 g/l **pH :** 3.31 **ta :** 5.7 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 : A cold, but dry winter in 2022 was followed by a lengthy dry spell during spring into the start of summer. Well-timed December rains brought much needed relief for the vineyards of the Cape and played an important role in fruit set and to energize the vines for the coming weeks before harvest. It was the earliest start to harvest in living memory at Simonsig with the first grapes arriving at the cellar on the 11th of January. Right throughout harvest, the temperatures remained temperate. It was the second coldest harvest season in the last 10 years, with the mean temperatures staying below the long-term average. This created excellent ripening conditions for the grapes and setting up an exceptional harvest for white wines.

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 : This blend is less about overt fruit expression and more about texture, structure, and finesse. Inspired by the age-worthy whites of the Rhône, it offers palate weight, minerality, and quiet complexity built to evolve beautifully over time. Grapes were hand harvested and whole bunch pressed with only the gentlest extraction to preserve delicate flavours and aromatics. Spontaneous fermentation occurred in seasoned 225L French oak barrels, with fermentation temperatures kept warm to enhance mouthfeel and natural glycerol production. The wine matured on primary lees for 10 months with no malolactic fermentation, preserving freshness and purity of fruit.

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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