



## CUVÉE ROYALE

### Style of Wine

Prestige Cuvée Blanc de Blancs Cap Classique Brut

### Heritage

Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he pioneered Méthode Cap Classique in 1971. For many years he was the only winemaker to produce bottle fermented sparkling wine in the Cape. In 1990 Johan Malan, Frans Malan's son, travelled to Champagne on a study tour and returned with dreams of making a Simonsig Prestige Cuvée from the finest and most delicate Chardonnay cuvées capable of long evolution to achieve the pinnacle of Cap Classique quality.

### Blend

Chardonnay is a noble variety that lends the desired delicacy and finesse to the cuvée. As it develops very slowly in the bottle, our Cuvée Royale spends at least five years on the lees in the cool, climate controlled cellar before release.

### Vintage Description

This will be remembered as a very dry year with the lowest rainfall of 476 mm ever logged in our records since 1976, 33% below our long term average. Fortunately Simonsig has sufficient water resources to supplement the natural rainfall. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. The 2012 harvest started a little later than usual on 18 January. Despite the drought, the cool growing season resulted in good levels of acidity and the concentration of fruit was better than the hot 2011 vintage. Although Simonsig Estate and the Stellenbosch region had a smaller vintage, the wines are top quality across the whole spectrum.

### Vinification

Only the best Chardonnay cuvées 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.

### Wine Description

The wine displays a light straw colour with a delicate mousse submerging to the surface. These tiny dancing pearls release pockets of fresh granny smith apples. The Cuvée Royale 2012 states freshness of apple orchards where sublime citrus blossoms trickles through on the palate. The beautiful acidity makes way for an unforgettable sensory adventure. The refreshing elegance of this supreme Blanc de Blancs makes every occasion a special celebration.

### Cellaring Potential

After maturing in our cellars for more than 4 years the Cuvée Royale has now reached optimum maturity and can be enjoyed now. Careful cellaring will develop more depth of flavour and complexity.

### Serving Suggestions

Lively inspiring wines like the Cuvée Royale should be enjoyed with light delicate foods like fish, shellfish, crayfish, caviar or artichoke hearts. Fresh succulent oysters are compulsory. At the end of a meal Cuvée Royale will make an ideal partner for fresh desserts like fruit salad or sorbets. Or simply on its own just to celebrate a magic moment! Serve at 6 - 8°C. Do not over chill.



### AWARDS

- Cuvée Royale 2011: 2016 Platter's Guide: 4½ stars  
2015 IWSC: Silver Medal
- Cuvée Royale 2007: 2013 Top 100 SA Wines Competition: Winner  
2012 Veritas: Gold Medal  
Amorim Méthode Cap Classique Challenge 2012: Best Blanc de Blancs

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**Vintage**  
2012

**Region**  
Stellenbosch

**Grapes**  
Chardonnay 100 %

**Analysis**  
Alcohol: 12.1%  
Residual Sugar: 2.8 g/l  
Total Acidity: 7.4 g/l  
pH: 3.1

