



CUVÉE ROYALE 2014

Wine of Origin Stellenbosch

Style of Wine: Prestige cuvée Blanc de Blancs Cap Classique Brut.

Background:

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.

Vintage Description:

The 2014 vintage was quite a challenge, with heat waves in February and winter rain in March creating a juggling match of when and what to pick. Besides being nerve-racking, this vintage tested our endurance as well, with the picking starting on the 23rd of January and only finishing 14th of April. Nevertheless, the quality of the Chardonnay was outstanding with ripe luscious fruit and good acidity.

Vinification:

Only the best Chardonnay grapes 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 Cuvée Royale 2014 displays a light golden hue with a delicate mouse. Complex aromas of fresh white peach, citrus blossoms and biscotti entice the nose. An elegantly layered palate of lemon, apple and freshly baked biscuits. The beautiful acidity contributes to a Blanc de Blancs that will gracefully develop over time.

Cellaring Potential:

After maturing in our cellars for more than 4 years, the Cuvée Royale has 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 such as fish, shellfish, crayfish, caviar or artichoke hearts. Fresh succulent oysters are compulsory. Or simply on its own just to celebrate a magical moment! Serve at 6 - 8°C. Do not over chill.

Analysis:

Alcohol:	12.5% by volume
Residual Sugar:	4.9 g/l
Total Acidity:	7.7 g/l
pH:	3.38