



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.



Wine of Origin: Stellenbosch

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

Cultivars: Chardonnay 100%

Vintage Description

The 2018 vintage faced a severe drought and strict water restrictions, which tested our teams' adaptability. Despite the dry conditions, smaller berries with great intensity were produced, and healthy vines showed minimal pest or disease pressure. By selecting specific blocks and harvesting at varying ripeness levels, we achieved a perfect balance of bold fruit and natural acidity.

Winemaking

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

Winemaker description

This Blanc de Blancs delights with its golden hue and exceptionally fine mousse. The nose reveals enticing notes of brioche and lemon curd, which carry through to a delicate, precise palate. Subtle layers of minerality and yeasty complexity add depth and refinement. Vibrant acidity enhances the wine's extraordinary length, making each sip a truly celebratory experience.

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.

Analysis: Alc 12.3% (labelled as 12%) | RS 2.3g/l | TA 7.3 g/l | pH 3.18