



CUVÉE ROYALE 2017

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 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent acidity, low pH and good fruit formation. An excellent Cap Classique vintage with exceptionally flavourful, yet elegant Chardonnay base wines.

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. No malolactic fermentation is done. The wine is bottled to complete the second fermentation in the bottle and aged on the lees for at least 3 years.

Wine Description:

This Blanc de blancs displays a light straw colour and exceptionally fine mousse. Refreshing aromas of lemon and lime flowers are complimented by layers of stone fruits, apples and freshly baked bread. A delicate and precise palate accentuates these aromas and offers additional minerality and yeasty complexity. Beautiful acidity contributes extraordinary length to this prestige cuvee, making every occasion a special celebration.

Cellaring Potential:

After maturing in our cellars for more than 3 years the Cuvée Royale has now reached good complexity and can be enjoyed now. However, this Blanc de blancs will only gain in depth, flavour and complexity for several years come.

Serving Suggestions:

Lively inspiring wines like the Cuvée Royale should be enjoyed with light delicate foods like fish, shellfish, crayfish, and 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:

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| Alcohol: | 12.3% by volume |
| Residual Sugar: | 3.16 g/l |
| Total Acidity: | 6.4 g/l |
| pH: | 3.18 |