



THE SIMONSIG NEWSLETTER

STELLENBOSCH

HARVEST 2009



HARVEST REVIEW

The 2009 harvest rekindled fond memories of the classic 1966 surf movie, *The Endless Summer*, as it was a year of near perfect weather conditions with no end to the balmy, sundrenched days which lingered deep into April.

After 11 weeks of harvesting fun and fears, we can happily proclaim that 'life at Simonsig is indeed a beach' as we anticipate an exceptional vintage of well-balanced, quality wines that show remarkable flavour, complexity and high acids.

After an exceptionally wet winter the soils were well saturated and throughout the growing season the quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February, that ensured a slower ripening of the early varieties this year. These lower temperatures were especially beneficial to the quality and varietal character of our Sauvignon blanc grapes, lending a balanced natural acidity and terrific concentrated flavours.

This year the first meaningful rainfall only made its appearance at the end of harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrums. The Cabernet Sauvignon, Shiraz and Mourvèdre are all

varieties which benefited from the longer optimal ripening and already show finesse with soft, smooth tannins and voluptuous, ripe flavours. Well-rounded wines, with good colour and outstanding fruit intensity are expected across Simonsig's entire red wine portfolio this year.

In addition to superb weather conditions Simonsig also celebrated a disease free year with virtually no sign of mealy bug, the main culprit in spreading leaf roll and other dreaded viral diseases which are shortening the lifespan of our South African vineyards.

This year saw a 9% increase in the harvest from Simonsig's own vineyards due to new plantings of Chenin blanc, Chardonnay and Gewürztraminer which made a worthy contribution.

I wish to thank each and every one on the team for making the production of our wines, each consistent in quality and character, look like child's play.

JOHAN MALAN

Simonsig Chief Winemaker & Cellar Master



JOHAN MALAN & JOHAN RADEMAN
AT THE RSG VALENTINES BREAKFAST

LOVE IS on the air

Simonsig melted many hearts during a romantic Valentine's brunch hosted in partnership with Radio Sonder Grense (RSG) at the estate's signature restaurant, Cuvée. A smitten crowd was treated to some of Simonsig's red-hot passions: flutes of Kaapse Vonkel, divine food and genuine Winelands hospitality, all enjoyed during a live broadcast of the radio station's morning show from the restaurant.

Cuvée Royale *sparkles* as top MCC

"The heart of a true Cap Classique lies with the gentle whole bunch pressing of the grapes which yields only the purest and most delicate juice known as the cuvée. For our Cuvée Royale only the first most delicate pressing is used. If the quality of a specific vintage does not meet our expectations, we simply do not produce this sparkler that year," shares Van Zyl.

Simonsig, South Africa's first Méthode Cap Classique producer, has taken top honours at the prestigious 2009 Santam Classic Wine Trophy Awards as the winner of the Sparkling Wine Trophy for its flagship Cuvée Royale.

One of only four trophy winners and the only Cap Classique winner at these annual awards, the 2003 Simonsig Cuvée Royale is the latest vintage to be released by the

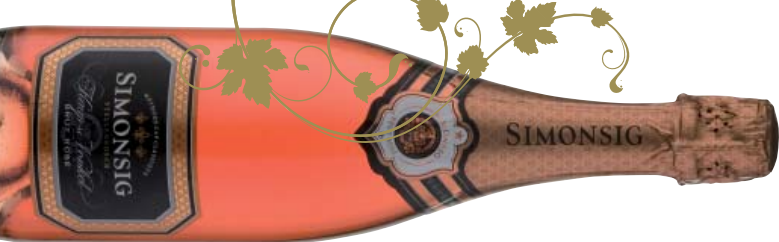


BUBBLY GENIUS VAN ZYL DU TOIT AND HIS SPARKLING TROPHY (2ND FROM RIGHT)

estate. Made from only the finest and most delicate Chardonnay (85%) and Pinot noir (15%) cuvées, this French inspired Cuvée Royale spent five years on the lees to develop its complexity and fine mousse.

Now in its 11th year, the Santam Classic Wine Trophy Awards, judged exclusively by French judges who are all prominent wine personalities from around the world, is held in partnership with the authoritative French publication, *La Revue du Vin de France*.

The poised Simonsig Cuvée Royale 2003 was recognised for its sheer elegance, balance, finesse and capacity to improve over time. Its predecessor stems from the 1999 vintage which highlights the selective manner in which this prestigious Cap Classique is crafted and released by the pioneers of South Africa's first bottle fermented sparkling wine, Kaapse Vonkel, back in 1971.



AMERICAN IDOL SIMONSIG SCORES TOPS IN TWO USA POLLS

Simonsig, is paving the way for South African Méthode Cap Classique in the tough USA market with Simonsig Kaapse Vonkel Brut Rosé clinching the venerable 90-point mark in no less than two authoritative wine publications in under three months.

Since December 2008, this Pinotage driven Cap Classique has attained a 90-point rating for its 2007 vintage in both *Wine & Spirits Magazine* and *Wine Enthusiast*, two definitive wine publications in the USA.

Wine & Spirits Magazine praises the Brut Rosé for its exemplary quality in its February 2009 issue and describes this full flavoured pink sparkler as a 'full-on rosé and a blend of Pinotage and 10 percent Pinot Noir that delivers'.

Wine Enthusiast gave this gorgeous Cap Classique a 90-point rating in its December issue.

UNCORKED

Two minutes with **Paul Kruger**
Simonsig Tastingroom Assistant/Wine Advisor

What has been your most memorable moment at Simonsig since joining the 'family'?

There have been so many! One highlight has definitely been getting to know this "family" a little better, and how interaction with colleagues and winemakers with such impeccable wine knowledge has broadened my horizons.

Another highlight has been my growing understanding of the intricacies of red wines. I've been a wine enthusiast as long as I can remember, but while I could stand my own at a blind tasting of whites or bubbly, my red wine understanding definitely had a lot of room for improvement.

What has been the weirdest question asked by a visitor during one of your tastings?

Whether I am the owner of the farm... Ha! I should be so lucky!

If you were a wine – how would the label read?

I guess I would be a Simonsig Chenin Blanc: Easy-going and uncomplicated, but with enough depth and complexity to be engaging (That definitely rings true for our Chenin anyway!)



IMAGE OF NEDBANK GOLF CHAMP AND FRANCOIS MALAN

SIMONSIG DONATED SOME OF ITS FINEST CELLAR GEMS TO GO UNDER THE HAMMER DURING A FUNDRAISING AUCTION AT THE RECENT NEDBANK SA DISABLED GOLF OPEN. A 5L BOTTLE OF THE ESTATE'S FLAGSHIP BORDEAUX-STYLE RED WINE, TIARA; A 3L BOTTLE OF THE FAMOUS KAAPSE VONKEL A RARE SIMONSIG MERINDOL SYRAH VINTAGE COLLECTION FETCHED, R4 000, R3 500 AND R6 500 RESPECTIVELY.

On a par with SADGA

Simonsig Estate, famous for its pioneering spirit in the Cape Winelands, has taken its commitment to social upliftment to green pastures of a different kind, as one of the longest standing sponsors of the South African Disabled Golf Association (SADGA).

Since 2005, Simonsig has raised more than R150 000 in aid of this association through wine donations for fund-raising auctions held at various golf championships in South Africa and abroad. The most recent auctions where Simonsig wines went under the hammer in aid of SADGA took place at the 2009 Nedbank SA Disabled Golf Open and the exclusive Burhill Golf Club in Surrey (UK).

"These sportsmen show such bravery and have a pioneering spirit to overcome obstacles. Simonsig applauds their 'never say die' attitude and unrelenting spirit to challenge convention and succeed in the face of seemingly insurmountable obstacles. Attributes personified by my father and which have shaped Simonsig into the award-winning estate it is today," says Francois Malan, Managing Director of Simonsig.

WHAT'S COOKING IN SIMONSIG'S CUVÉE KITCHEN THIS SEASON

Slow Roasted Neck Of Pork

with molasses, fresh ginger & white wine on cauliflower and nougat puree

Serves 5

Ingredients:

- 1 deboned pork neck roll (±1kg)
- 167g molasses
- 80g fresh crushed ginger
- 250ml Simonsig Chenin Blanc
- 15ml coarse black pepper
- 10ml salt

Preheat the oven to 200°C. Place the neck in a stainless steel tray. Rub the molasses, ginger, pepper and salt onto the neck. Pour over the white wine cover with foil and bake for two hours – the neck must be cooked but not dry. Remove the foil and bake for another 30 minutes until the molasses is caramelised and outer layer of the meat is crispy.

Cauliflower and Nougat Puree:

- 1 cauliflower head
- 38g nougat
- 125g salted butter, room temperature
- pinch of salt

Cook the cauliflower in salted water until soft. Strain the hot cooked cauliflower through a colander and put in a blender and blitz until smooth. Add the butter and nougat in small quantities while blitzing. Puree must have a smooth and creamy texture. Add salt to taste.

To Serve: Divide the neck into five portions. Place the puree in the centre of the serving plate, topped with the neck and drizzle some of the caramelised cooking sauce over the meat. Garnish with julienne fresh ginger and sprigs of fresh coriander.

Mind your own business in *Style*

Simonsig's swanky new Van Niekerk Room is a stylish extension of the owners' hospitality, welcoming sophisticated intimate affairs. Sexy, Functional and Fresh... this chic new private functions room welcomes small groups of friends or business acquaintances for an unsurpassed Simonsig wine and culinary experience.

Ranging from cosy soirees enlivened with a lavish Champagne Menu of deluxe canapés and flutes of the finest Cap Classiques to lingering lunches and sophisticated dinners, this new venue is ideal for private celebrations or corporate functions. The room can accommodate a maximum of 30 guests whilst a minimum of 15 people is required to secure the venue.

For more information on the Van Niekerk Room contact Tel: (021) 888 4932 or send an email to cuvée@simonsig.co.za



TASTINGS, TOURS & WINE SALES

Simonsig Estate is open for sales, tours and tastings from 08h30-17h00, Mondays to Fridays and from 08h30-16h00 on Saturdays and public holidays.

SIMONSIG IS LOCATED ON KROMME RHEE ROAD BETWEEN THE R44 AND THE R304. TAKE EXIT 39 OFF THE N1.

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