

Simonsig Estate

Address

Kromme Rhee Road, Koelenhof
Stellenbosch
021 888 4900/99
www.simonsig.co.za
GPS: S33 52 12.1 E018 49 31.7

Owners

Francois and Johan Malan

Cellarmasters/Winemakers

Johan Malan/Debbie Thompson,
Hannes Meyer with Charl Schoeman

Annual Production

340,000 cases

Wines

31% red, 41% white, 2% rosé,
26% MCC. KNOWN FOR: MCC,
Chardonnay, Pinotage

Tastings

Mon–Fri: 8:30am–4:30pm

Sat: 8:30am–3:30pm;

Sun 11am–2:30pm

R30 fee, including glass

Restaurant (021 888 4932)

Cuvée Restaurant

Tues–Sat: 12pm–3pm

Sun: 12–2pm; Fri: 7pm–10pm

Attractions

Child friendly; gifts; farm produce
Cellar tours 11 a.m. Mon-Fri; MCC
tour, tasting or cake pairing
(Booking required for all)

Put this winery on your “not-to-be-missed” list, especially if you like sparkling wine and a property steeped in “firsts”. Simonsig was purchased in 1964 by Frans Malan, father of the current owners, and named after the view of Simonsberg mountain from the estate. The first wines were bottled under the Simonsig label in 1968 and in 1978 the maiden Simonsig Kaapse Vonkel was produced. Simonsig was the first local winery to make this sparkling wine using the Méthode Cap Classique. That was also the year in which Frans Malan became one of the founder members of the Stellenbosch wine route.

Francois and Johan Malan are the current owners and have been actively involved in the running of this historic estate. Johan is the cellar-master, assisted by winemakers Debbie Thompson and Hannes Meyer.

Red wine, white wine and sparkling wine are all on offer in the newly remodelled tasting room which features a crackling fire to warm you in winter and a shady verandah on which to enjoy your tasting and the panoramic views in summer. Denzel Swarts and the tasting room team are welcoming and knowledgeable.

The Cuvée restaurant, described by the owners as a “quirky mix of nostalgia and Cape Dutch modernism” is open for lunch, and cheese platters are available as well.

Cellar tours are offered daily at 11am and 3pm and are highly recommended, but be sure to book ahead.

