



GEWÜRZTRAMINER 2019

Wine of Origin Western Cape

Style of Wine: Special Late Harvest

Grape varieties: 100% Gewürztraminer

Background:

Simonsig Estate was the first cellar to release a Gewürztraminer in South Africa. First planted in 1973, Simonsig has built a highly successful track record. A notoriously difficult variety to grow and its small bunches and extremely low yield explains why there are only 122 hectares in South Africa. Gewürz means spice in German and Tramin is a town in the Trentino Alto Adige region of Northern Italy.

Vintage Description:

One of the major influences on the 2019 harvest was the preceding winter, which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams. Fortunately, excellent conditions during the ripening period resulted in very healthy, small berries with intense aromatic potential and balance. Grapes from our old vines contributed intensity and structure, complimented by elegance and freshness from our younger vines.

Wine Description:

This vibrant Gewürztraminer displays a bright straw colour. Attractive notes of Turkish delight and lime leaf entice on the nose. Intense flavours of litchi, rose petal and citrus coats the slightly sweet palate. Sweet aromatics and spice are beautifully balanced by fresh acidity and finesse. A delicious semi-sweet Gewürztraminer.

Cellaring Potential:

Enjoy when youthful and fresh, but it ages beautifully and gains superb complexity after 4 to 6 years.

Serving Suggestions:

Serve well chilled as a sundowner on a summer's day. This beautifully balanced Gewurztraminer is the ideal companion to a spicy Indian or Durban curry. Do not forget about the Cape Malay boboties and smoked cheeses.

Analysis:

Alcohol:	12.48% by volume
Residual Sugar:	27.9 g/l
Total Acidity:	5.4 g/l
pH:	3.33