



GEWÜRZTRAMINER 2020

Wine of Origin Stellenbosch

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 with 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:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for white wines. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential.

Wine Description:

This delightful Gewürztraminer displays a light straw colour. Expressive aromas of Turkish Delight, fresh litchi and yellow peach entice on the nose. These aromas are well complimented by layers of apple nectar, grape and candied lemons on the palate. A harmonious palate with fresh acidity, incredible flavour density and a subtle sweet finish. 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:	13.85% by volume
Residual Sugar:	29.1 g/l
Total Acidity:	6 g/l
pH:	3.01

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