



## GEWÜRZTRAMINER 2018

**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:**

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar we adapted our practices to decrease the effect of water shortage. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries but with great intensity. The Gewürztraminer from our own vineyards and from Durbanville complemented each other beautifully.

### **Wine Description:**

This flamboyant Gewürztraminer displays a white peach colour. Fragrant lychee and rose petal fills the nose, while flavours of turkish delight, fresh honey and hints of citrus coat the palate. The wine's richness and complexity is perfectly balanced by a fresh acidity.

### **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 Gewürztraminer is the ideal companion to a spicy Indian or Durban curry. Do not forget about the Cape Malay boboties and smoked cheeses.

### **Analysis:**

Alcohol:	12.80% by volume
Residual Sugar:	27.6 g/l
Total Acidity:	5.4 g/l
pH:	3.22