



# JAMALA GEWÜRZTRAMINER 2025

*Simonsig planted its first Gewürztraminer vines in 1973 and has since built a highly successful track record with this notoriously difficult-to-grow variety. The small bunches and extremely low yield of Gewürztraminer grapes explain why there are only a handful of producers of this cultivar in South Africa. The German word "Gewürz" means "spice," and the town of Tramin is located in the Trentino Alto Adige region of Northern Italy. "Jamala" is a Swahili word that means "beauty," and it is a fitting description for our Gewürztraminer, which is a celebration of the beauty, uniqueness, and diversity of the South African spirit.*



**Wine of Origin:** Coastal Region

**Style of Wine:** Special Late Harvest

**Cultivars:** 100% Gewürztraminer

#### **Terroir**

Gewürztraminer vines generally thrive in cool climates, and in our case, they are strategically planted in soils composed of granite and shale. The shale soils enhance flavour intensity, while the granite soils provide depth and structure to the wine. This terroir combination optimally contributes to the rapid ripening of Gewürztraminer grapes, allowing them to develop their distinctive aromas and flavours.

#### **Vintage Description**

The growing season has benefited from favourable winter rainfall patterns and moderate spring, which have supported even budding and healthy vine growth. The 2025 vintage shows strong potential with favourable conditions in terms of aroma development and phenolic ripeness.

#### **Winemaking**

The Jamala Gewürztraminer was crafted in a distinctive late harvest style, wherein grapes were deliberately harvested late to enhance sugar accumulation. Grapes were carefully handpicked during the cool morning hours, destemmed, and cold-soaked overnight before pressing. The Gewürztraminer underwent fermentation in stainless steel tanks at 14°C, and fermentation was halted when the desired amount of sugar was achieved. Subsequently, the wine was filtered and prepared for bottling.

#### **Winemaker's Description**

An elegant expression of Gewürztraminer, this wine opens with a heady bouquet of lychee, rose petals, and a whisper of peppermint and spice, creating an aromatic profile that is both exotic and refreshing. On the palate, it offers a creamy texture that beautifully balances its perfumed intensity, lending an almost velvet-like mouthfeel. Despite its opulence, the wine maintains a sense of refinement and poise, finishing with lingering floral notes and a lychee bomb.

#### **Serving Suggestion**

Gewürztraminer's bold and exotic character pair beautifully with South African dishes such as Bobotie, Cape Malay Curry and flavourful hard cheeses. Served lightly chilled.

**Analysis:** Alc 13% | RS 25.4 g/l | TA 5.90 g/l | pH 3.17

