

Simonsig Gewürztraminer 2005

Veritas 2005 - Silver

Light honeyed golden colour. Intensely perfumed nose of litchis, rose petals and spices. The late harvested grapes adds richness and layered flavours with a touch of dried apricots and honey. The delicious sweetness is perfectly balanced by the crisp acidity which leaves a lingering clean finish. The subtlety of the sweetness is the secret why this is such a great wine with spicy, even hot curries and Thai cuisine.

Serve well chilled as a sundowner or with spicy food, curries or rich creamy cheeses like Munster.



variety : Gewurztraminer | Gewürztraminer

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.0 % vol rs : 28.0 g/l pH : 3.6 ta : 5.4 g/l

type : White

pack : Bottle

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

in the vineyard : First planted in 1973 it 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 200 hectares in South Africa.

A warm and dry vintage with welcome rains during the growing season in October, December and late January. Our own vineyard ripened very late with a yield of less than 3 tons per hectare. More grapes were sourced from the Stellenbosch Hills area which proved to be very good quality with excellent concentration of spicy fruit.

Simonsig Family Vineyards

Stellenbosch

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www.simonsig.co.za