

Simonsig Gewurztraminer 2009

Very expressive spicy aromas on the nose. Rose petals, litchis and sweet tropical fruit flavours follow through on the palate. The late harvested fruit provides a delicate sweetness, kept in balance by the refreshing acidity. This wine has a beautifully concentrated fruit intensity and it is famous for its longevity.

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

variety : Gewurztraminer | 100% Gewurztraminer

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.4 % vol rs : 28.9 g/l pH : 3.41 ta : 5.75 g/l

type : White **style :** Sweet

pack : Bottle **closure :** Cork

1990: International Wine and Spirit Competition 1992 - Silver
1990: Veritas 1991 - Double Gold
1992: Veritas 1996 - Gold
1994: Veritas 1995 - Gold
1999: Wine of the Month Club 1999 - Best Value, Wine of the Month Club 2000 - Winner
2000: International Wine Competition Zurich 2001
2001: Wine of the Month Club Winner 2002
2003: Wine Magazine's Best Value Wine Guide 2004 - 2.5 stars
2004: Veritas 2004 - Silver
2005: Veritas 2005 - Silver

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 cold and wet winter was followed by a cool spring and early summer. January and February temperatures soared and the South Easter dried out the soils. Simonsig sourced Gewurztraminer grapes from the cooler Durbanville side of Stellenbosch for the first time. The 2006 Gewurztraminer vintage shows more finesse and a beautiful elegance. Our own vineyard has a very low yield of 4 Tons/hectare and the wine is much fuller bodied and richer on the palate.



Simonsig Family Vineyards

Stellenbosch

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