

Simonsig Gewurztraminer 1998

A crystal clear intense yellow golden colour. The intense nose reminiscent of litchis and rose petals is well supported by a full honeyed sweetness at the back. The rich body of this wine is well off set against the crisp acidity which gives this wine a long lingering finish.

SERVING SUGGESTIONS:

Serve well chilled as a sun downer or with spicy food, curries or cheese.

variety : Gewurztraminer | Blend

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 27.6 g/l pH : 3.50 ta : 5.70 g/l

ageing : Drink this wine whilst in its youth or age it for a further 10 years.

in the cellar : GRAPE VARIETIES:

Gewurztraminer & Shänburger SLH

STYLE OF WINE:

Special Late Harvest

BACKGROUND:

In 1973 we received new clones from Davis University, California which started producing in 1977. Since then we obtained a much fuller and riper wine as these clones were more suitable to our climate. This marked the beginning of our very successful range of Special Late Harvest wines with a good ageing capability.

VINTAGE DESCRIPTION:

It was a fairly dry winter with only 529mm of rain which is about 20% below average. The growing season started early and we expected a very early harvest. This was exacerbated by very hot conditions during harvest which resulted in high sugars. Due to these hot conditions we harvested very healthy grapes as there were no problems with viticultural diseases during the growing period.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za