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Simonsig Gewürztraminer 2010

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 | 85% Gewürztraminer, 15% Morio Muscat
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 11.76 % vol **rs :** 28.6 g/l **pH :** 3.47 **ta :** 5.2 g/l
type : White **style :** Sweet
pack : Bottle **closure :** Cork

2009 2011 Platter's Guide: 3 stars
2010 Platter's Guide: 3 stars
Veritas 2009: Silver Medal
2008 2009 Platter's Guide: 4 stars
2007 Wine Magazine 2009 Best Value Award
Wine Magazine 2008 Best Value Award
2008 Platter's 2008 Guide: 4 stars
2006 Veritas 2006: Gold Medal
2005 Veritas 2005: Silver Medal
2004 Wine Magazine's Best Value Wine Guide 2004: 2.5 stars

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 Gewürztraminer grapes from the cooler Durbanville side of Stellenbosch for the first time. The 2006 Gewürztraminer 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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