

Simonsig Gewürztraminer 1999

A crystal clear intense yellow golden colour. The intense nose reminiscent of litchis and rose peals 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 | Gewürztraminer

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.0 % vol rs : 31 g/l pH : 3.45 ta : 6.2 g/l

ageing : Drink this wine whilst in its youth or age it for a further 5 – 7 years

in the cellar : 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 many successful vintages of Gewürztraminer. Over the years this wine has proved its excellent ageing potential. A few years in bottle will be greatly rewarded with a rich honeyed sweet wine with delicious complex flavours.

VINTAGE DESCRIPTION:

Winter rains commenced early but by mid winter the rainfall had dropped resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected certain grapes. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

Simonsig Wine Estate

Stellenbosch

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