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Simonsig Gewürztraminer 2014



Starry bright golden straw colour. This sunshine wine's sends rise?(scent/nose reminds?) of litchis and floral notes. White Turkish delight embraces the palate and makes an exit with a tantalizing lime finish. The rich and complex layers of fruit are well balanced with a fine and delicate acidity.

Serve well chilled as a sundowner on a summer's day. It's definitely a good companion to Cape Malay boboties and smoked cheeses. Also splendid with cured Yellowtail and Asian coleslaw, or chicken and prawn curry with coconut milk.

variety : Gewurztraminer | 85% Gewürztraminer, 15% Morio Muscat
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.19 % vol **rs :** 28.16 g/l **pH :** 3.51 **ta :** 6.0 g/l
type : White **style :** Sweet
pack : Bottle **size :** 750ml **closure :** Cork

2014
2015 Platter's Guide: 3½ stars
2013
2013 Platter's Guide: 3½ stars
2014 Best Value Wine Guide: 3 stars
2012
2013 International Wine and Spirit Competition - Silver
2012 Veritas: Silver Medal
2009
2011 Platter's Guide - 3 stars
2010 Platter's Guide - 3 stars
2008
2009 Platter's Guide - 4 stars
2007
2009 Wine Magazine Best Value Award
2008 Wine Magazine Best Value Award
2008 Platter's 2008 Guide - 4 stars

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

Background
Simonsig Estate was the first cellar to release a Gewürztraminer in South Africa. First planted in 1973 Simonsig has built a highly successful track record. This grape variety is notoriously difficult to grow, with small bunches and extremely low yield which explains why there are only 122 hectares in South Africa. Its name is derived from Gewürz meaning spice in German and Tramin a town located in the Trentino Alto Adige region of Northern Italy.

in the vineyard : The 2014 vintage was quite a challenge. With the heat waves in February and winter rain in March it created a juggling match of when and what to pick. Not only was it nerve-racking but tested our endurance starting on 23 January and finishing 14 April. The Gewürztraminer was picked on 5 March and our patience was rewarded with ripe, luscious layers of fruit. A unique variety in its own right that you can smell and recognise from miles away. With its rosy cheeks and sweet delectable fragrance it brings excitement to the cellar, even our fellow bee workers come to join the party.

about the harvest: The 2012 harvest started little later than usual on 18th January and 87 days on 13 April.

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Simonsig Family Vineyards

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