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Simonsig Gewürztraminer 2015



The wine displays a star bright golden straw colour. This sunshine wine exudes scents of litchi's and rose petals. Layers of Turkish delight and hints of honey coat the palate. The rich and complex layers of fruit are well balanced and it is the harmony between the elements of fruit, acidity and sweetness that make this wine a perfect companion for spicy Thai cuisine or can be enjoyed on its own.

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 | 100% Gewürztraminer
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 12.71 % vol **rs :** 26.9 g/l **pH :** 3.2 **ta :** 6.2 g/l
type : White **style :** Sweet
pack : Bottle **size :** 0 **closure :** Cork

2015
2015 Veritas Awards: Silver Medal
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 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The 2015 Gewürztraminer arrived at the cellar with its glorious colours and will always be remembered as opening a box of Turkish delight. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

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

in the cellar : 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.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za