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Simonsig Gewürztraminer 2022

An elegant Gewürztraminer with a light golden hue. Expressive aromas of white roses, fresh litchi and sweet tropical fruits. On the palate, layers of poached pear, lichi and candied grapefruit contribute to this complex special late harvest wine. A harmonious palate with fresh acidity, incredible flavour intensity and a subtle sweet finish. The perfect companion to spicey dishes.

Serve well chilled as a sundowner on a summer's day. This beautifully balanced Gewürztraminer is the ideal companion to a spicy Indian or Durban curry. Do not forget about the Cape Malay boboties and smoked cheeses.

variety : Gewurztraminer | 100% Gewürztraminer
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Western Cape
analysis : **alc :** 13.02 % vol **rs :** 27 g/l **pH :** 3.11 **ta :** 6.0 g/l
type : White **style :** 0
pack : Bottle **size :** 750ml **closure :** Screwcap



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

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. A notoriously difficult variety to grow and its small bunches and extremely low yield explains why there are only 122 hectares in South Africa. Gewürz means spice in German and Tramin is a town in the Trentino Alto Adige region of Northern Italy.

in the vineyard : Good winter rainfall in 2021 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter season resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the spring and early summer months. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. Early signs indicated a promising harvest with a good number of flowering bunches. Relatively cool conditions during December and January were very favourable and resulted in slow, even and gradual ripening along with good flavour concentration on grapes. Warm, dry weather from late January through February increased ripening tempo and resulted in healthy Gewurztraminer grapes with small bunches and great flavour concentration.

Simonsig Family Vineyards

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