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Simonsig Gewürztraminer 2023

A promising bright golden colour, with expressive notes of rose petals and juicy stone fruit on the nose. This Gewürztraminer leaves a creaminess and sweetness on the mid-palate with surprising notes of orange peel and a hint of litchi. A bouquet of flavours and a subtle sweet finish make this wine a perfect companion to spicy 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.

Suitable for vegans.



variety : Gewurztraminer | 100% Gewürztraminer
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.85 % vol **rs :** 29.90 g/l **pH :** 3.03 **ta :** 6.8 g/l
type : Dessert **style :** Sweet **taste :** Fruity **vegetarian**
pack : Bottle **size :** 0 **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.

about the harvest: Excellent grape quality to be expected for the 2023 vintage. Winter was characterized as dry and warmer than usual and thus resulted to an earlier picking time for our Gewürztraminer. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. The 2023 vintage has been recorded as the earliest harvest that Simonsig has experienced, and yields are slightly better than industry predictions. Furthermore, our Gewürztraminer vineyards experienced fewer heat spikes and enough water to allow for gradual ripening along with good flavour concentration on the grapes.

Simonsig Family Vineyards

Stellenbosch
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