

Simonsig Jamala Gewürztraminer 2024

This wine displays a promising bright golden colour. It has expressive notes of rose petals, lychee, and a hint of spice. On the palate, it is creamy and sweet with notes of Turkish delight, tangerine, and ginger. The wine has a bouquet of flavours and a subtle sweet finish, making it 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 : Coastal Region

analysis : alc : 13.27 % vol rs : 30.5 g/l pH : 3.26 ta : 5.7 g/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fruity **vegetarian**

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 planted its first Gewürztraminer vines in 1973 and has since built a highly successful track record with this notoriously difficult-to-grow variety. The small bunches and extremely low yield of Gewürztraminer grapes explain why there are only a handful of producers of this cultivar in South Africa. The German word "Gewürz" means "spice," and the town of Tramin is located in the Trentino Alto Adige region of Northern Italy. "Jamala" is a Swahili word that means "beauty," and it is a fitting description for our Gewürztraminer, which is a celebration of the beauty, uniqueness, and diversity of the South African spirit.

in the vineyard : Gewürztraminer vines generally thrive in cool climates, and in our case, they are strategically planted in soils composed of granite and shale. The shale soils enhance flavour intensity, while the granite soils provide depth and structure to the wine. This terroir combination optimally contributes to the rapid ripening of Gewürztraminer grapes, allowing them to develop their distinctive aromas and flavours. 2024 was the earliest harvest at Simonsig to date with very low yields but excellent grape quality.

about the harvest: The Jamala Gewürztraminer is crafted in a distinctive late harvest style, wherein grapes are deliberately harvested late to enhance sugar accumulation. Grapes are carefully handpicked during the cool morning hours.

in the cellar : Grapes are destemmed, and cold-soaked overnight before pressing. The Gewürztraminer undergoes fermentation in stainless steel tanks at 14°C, and fermentation is halted when the desired amount of sugar is achieved (30 g/l). Subsequently, the wine is filtered and prepared for bottling.



Simonsig Family Vineyards

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