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Simonsig Jamala Gewürztraminer 2025



An elegant expression of Gewürztraminer, this wine opens with a heady bouquet of lychee, rose petals, and a whisper of peppermint and spice, creating an aromatic profile that is both exotic and refreshing. On the palate, it offers a creamy texture that beautifully balances its perfumed intensity, lending an almost velvet-like mouthfeel. Despite its opulence, the wine maintains a sense of refinement and poise, finishing with lingering floral notes and a lychee bomb.

Gewürztraminer's bold and exotic character pair beautifully with South African dishes such as Bobotie, Cape Malay Curry and flavourful hard cheeses. Served lightly chilled.

variety : Gewurztraminer | 100% Gewürztraminer
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Coastal Region
analysis : **alc :** 13 % vol **rs :** 25.4 g/l **pH :** 3.17 **ta :** 5.90 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.

The growing season has benefited from favourable winter rainfall patterns and moderate spring, which have supported even budding and healthy vine growth. The 2025 vintage shows strong potential with favourable conditions in terms of aroma development and phenolic ripeness.

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.

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