



# SIMONSIG

STELLENBOSCH



## GEWÜRZTRAMINER

### Style of Wine

Special Late Harvest

### Heritage

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 with the cultivar. The fact that it is a notoriously difficult variety to grow, coupled with its small bunches and extremely low yield, explain 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.

### Vintage

The 2014 vintage was quite a challenge. With the heat waves in February and winter rain in March it created a juggling match of when and what to pick. Not only was it nerve-racking but tested our endurance starting on 23 January and finishing 14 April. The Gewürztraminer was picked on 5 March and our patience was rewarded with ripe, luscious layers of fruit. A unique variety in its own right that you can smell and recognise from miles away. With its rosy cheeks and sweet delectable fragrance it brings excitement to the cellar, even our fellow bee workers come to join the party.

### Wine Description

Starry bright golden straw colour. This sunshine wine's sends rise?(scent/nose reminds?) of litchis and floral notes. White Turkish delight embraces the palate and makes an exit with a tantalizing lime finish. The rich and complex layers of fruit are well balanced with a fine and delicate acidity.

### Cellaring Potential

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

### Serving Suggestions

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.



## A W A R D S

- Gewürztraminer 2014 : 2015 Platter's Guide: 3½ stars  
2015 WOMC winner
- Gewürztraminer 2013 : 2016 WOMC: Winner: The Oaks Club  
2014 Best Value Wine Guide: 3 stars  
2013 Platter's Guide: 3½ stars
- Gewürztraminer 2012 : 2012 Veritas: Silver Medal
- Gewürztraminer 2011 : 2013 Wine of the Month Club Winner  
2012 Best Value Wine Guide: 3 stars  
2012 John Platter Wine Guide: 3 stars
- Gewürztraminer 2010 : 2011 Platter's Guide: 3 stars  
2010 Veritas: Silver Medal
- Gewürztraminer 2009 : 2011 Platter's Guide: 3 stars  
2010 Platter's Guide: 3 stars  
Veritas 2009: Silver Medal
- Gewürztraminer 2008 : 2009 Platter's Guide: 4 stars
- Gewürztraminer 2007 : Wine Magazine 2009 Best Value Award  
Wine Magazine 2008 Best Value Award

### Vintage

2014

### Region

Stellenbosch

### Grapes

Gewürztraminer 85 %  
Morio Muscat 15 %

### Analysis

Alcohol: 12.19 %  
Residual Sugar: 28.16 g/l  
Total Acidity: 6.0 g/l  
pH: 3.51



SIMONSIG WINE ESTATE, STELLENBOSCH

PO BOX 6, KOELENHOF 7605, SOUTH AFRICA  
T. +27 21 888 4900 F. +27 21 888 4909  
WWW.SIMONSIG.CO.ZA