



## 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. 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.

### Vintage

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The 2015 Gewürztraminer arrived at the cellar with its glorious colours and will always be remembered as opening a box of Turkish delight. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

### Wine Description

The wine displays a star bright golden straw colour. This sunshine wine exudes scents of litchi's and rose petals. Layers of Turkish delight and hints of honey coat the palate. The rich and complex layers of fruit are well balanced and it is the harmony between the elements of fruit, acidity and sweetness that make this wine a perfect companion for spicy Thai cuisine or can be enjoyed on its own.

### 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 companion with Cape Malay boboties and smoked cheeses. To be more specific cured Yellowtail and Asian coleslaw, chicken and prawn curry with coconut milk.



## A W A R D S

- Gewürztraminer 2015 : 2016 Platter's Guide: 3½ stars  
2016 WOMC: Winner: The Oaks Club  
2015 Veritas Awards: Silver Medal
- Gewürztraminer 2014 : 2015 Platter's Guide: 3½ stars  
2015 WOMC: Winner
- Gewürztraminer 2013 : 2013 Platter's Guide: 3½ stars  
2014 Best Value Wine Guide: 3 stars
- Gewürztraminer 2012 : 2012 Veritas Awards: 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 Awards: Silver Medal
- Gewürztraminer 2009 : 2011 Platter's Guide: 3 stars  
2010 Platter's Guide: 3 stars  
2009 Veritas Awards: Silver Medal
- Gewürztraminer 2008 : 2009 Platter's Guide: 4 stars

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### Vintage

2015

### Region

Stellenbosch

### Grapes

Gewürztraminer

### Analysis

Alcohol: 12.71 %  
Residual Sugar: 26.9 g/l  
Total Acidity: 6.2 g/l  
pH: 3.20

