



GEWÜRZTRAMINER 2017

Origin of Wine:

56% Stellenbosch | 44% Elgin

Style of Wine: Special Late Harvest

Background:

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 Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Gewürztraminer was one of the 2017 highlights, we were delighted with the quality and intense fruit spectrum from the selected blocks.

Wine Description:

This sunshine wine displays a bright golden straw colour. Attractive notes of white Turkish delight and rose petals. Succulent notes of litchi and pear nectar dances on the palate. The harmony between the acidity and various elements of fruit creates a synergy of lingering fruit aromas on the palate brilliantly clear colour makes a refreshing and crisp statement.

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 a great companion with Cape Malay boboties, smoked cheeses, cured Yellowtail and Asian coleslaw, chicken and prawn curry with coconut milk. The residual sugar makes it a perfect pairing with fresh desserts and crème brûlée.

Analysis:

Alcohol:	13.8 % by volume
Residual Sugar:	29.2 g/l
Total Acidity:	5.40 g/l
pH:	3.49