



JAMALA GEWÜRZTRAMINER 2026

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.



Wine of Origin: Coastal Region

Style of Wine: Special Late Harvest

Cultivars: 100% Gewürztraminer

Terroir

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.

Vintage Description

Favourable conditions prevailed for aromatic whites like Gewürztraminer, as a warm, dry growing season paired with cool nights helped preserve delicate aromatics. Overall, the vintage appears early, well-balanced, and of high quality.

Winemaking

Grapes were hand harvested in the cool early morning hours, then destemmed and cold-soaked for a few hours before pressing to gently extract flavour and aromatics. The Gewürztraminer was fermented in stainless steel tanks at around 14°C until the desired level of residual sugar was achieved, ensuring a balanced and expressive style. Shortly thereafter, the wine was carefully filtered and prepared for bottling to preserve its freshness and purity.

Winemaker's Description

An aromatic nose opens with vibrant citrus peel and gentle spice, unfolding into classic notes of lychee and a fragrant bouquet of white roses. A subtle, lingering sweetness carries through the palate, enhancing the wine's full-bodied, rounded mouthfeel. The finish is long and expressive, leaving a persistent, perfumed aftertaste that lingers gracefully. Best enjoyed while youthful and fresh, or cellared for 1–3 years to allow further gentle development and complexity.

Serving Suggestion

Serve slightly chilled (8 – 10 °C). Gewürztraminer goes well with dishes that are spicy, fragrant, or slightly sweet savoury. An ideal companion to spicy Indian or Durban curry or a Cape Malay bobotie.

Analysis: Alc 12.77% (labelled as 12.5%) | RS 29.4 g/l | TA 5.3 g/l | pH 3.25

