



## JAMALA GEWÜRZTRAMINER 2023

### Wine of Origin Stellenbosch

**Style of Wine:** Special Late Harvest

**Grape varieties:** 100% Gewürztraminer

### Background:

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.

### Vintage Description:

Excellent grape quality was achieved in the 2023 vintage. Winter was dry and warmer than usual, which resulted in an earlier picking time for our Gewürztraminer. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. The 2023 vintage was Simonsig's earliest harvest on record, and yields were slightly better than industry predictions. Additionally, our Gewürztraminer vineyards experienced fewer heat spikes and sufficient water to allow for gradual ripening and good flavour concentration in the grapes.

### Vinification:

Grapes are hand harvested in the cool morning hours, destemmed and cold-soaked for a couple of hours before being pressed. The Gewürztraminer is fermented in stainless steel tanks at 14°C until it reaches the desired residual sugar. Soon after, the wine is filtered and prepared for bottling.

### Wine Description:

Jamala Gewürztraminer displays a promising bright golden colour. It has expressive notes of rose petals and juicy stone fruit on the nose. On the palate, it is creamy and sweet with surprising notes of orange peel and a hint of litchi. The wine has a bouquet of flavours and a subtle sweet finish, making it a perfect companion to spicy dishes.

### 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. This beautifully balanced Gewürztraminer is the ideal companion to a spicy Indian or Durban curry. Do not forget about the Cape Malay boboties and smoked cheeses.

### Analysis:

|                 |  |
|-----------------|--|
| Alcohol:        | 13.17% by volume (labelled as 13% in RSA & EU) |
| Residual Sugar: | 29.9 g/l                                       |
| Total Acidity:  | 6.3 g/l  |
| pH:             | 3.21   |

### Suitable for vegans