

Theuniskraal Semillon Chardonnay 2004

Colour: Brilliant white with tinges of green.

Bouquet: Aromas of lime with undertones of pear and peach.

Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

An ideal partner with fish, poultry and pasta dishes.

variety : Semillon | 56% Semillon, 44% Chardonnay

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 12.66 % vol rs : 3.90 g/l pH : 3.50 ta : 6.90 g/l

type : White

in the vineyard : Viticulturists: Wagner and Andries Jordaan

The SÃ©millon grapes, which dominate the blend, were grown in south-facing, trellised and irrigated vineyards at an altitude of 240 m above sea level. All the vines, planted in 1988, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Chardonnay vineyards are also planted at an altitude of 240 m above sea level, in stony, loamy soils as well as deeper loamy soils. The trellised vines, established in 1991, receive supplementary, drip irrigation.

about the harvest: Both the SÃ©millon and Chardonnay were harvested by hand mostly from pre-dawn to early morning. The SÃ©millon was picked in late February at 22,5Â° Balling, while the Chardonnay was picked at 24Â° Balling in early and mid-February.

in the cellar : Both varietals were individually vinified receiving skin contact for three hours. After cold fermentation at between 13Â° and 15Â°C for 14 to 21 days, none of the wines received oak and remained in stainless steel tanks until blending.

