

Theuniskraal Bouquet Blanc (Natural Sweet) 2005

Colour: Golden with specs of green.

Bouquet: Aromas of spice and floral flavours from the Gewürztraminer combined with sunripe raisins of the Bukettraube.

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

Enjoy on its own or serve with traditional Cape desserts like Malva pudding.

variety : Gewurztraminer | 60% Gewurztraminer, 40% Bukettraube

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : rs : 38.8 g/l pH : 3.33 ta : 7.1 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : Viticulturists: Wagner and Andries Jordaan

The grapes grow in loamy "clay soil, south-facing, trellised and irrigated vineyards at an altitude of 240 m above sea level. The Gewürztraminer block is 2 ha and is 5 years old while the Bukettraube block is 5 ha and is 15 years old.

about the harvest: Both the Gewürztraminer and Bukettraube were harvested by hand and machine mostly from pre-dawn to early morning. The Gewürztraminer was picked in the beginning of March at 23.9° Balling, while the Bukettraube was picked in mid March at 23.5° Balling.

in the cellar : Winemaker: Andries Jordaan

Both varieties were individually vinified receiving skin contact for six hours. After cold fermentation at 14° C for 14 days, the fermentation was stopped. The wine was blended in May 2004 and bottled in October 2004

