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Theuniskraal Bouquet Blanc (Natural Sweet) 2005

Colour: Golden with specs of green.
Bouquet : Aromas of spice and floral flavours from the GewÃ¼rztraminer 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 â€“clay soil, south-facing, trellised and irrigated vineyards at an altitude of 240 m above sea level. The GewÃ¼rztraminer 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 varietals 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