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Theuniskraal Prestige 2003

Colour: Deep ruby.
Bouquet: Aromas of nut and blackberry with undertones of oak spices.
Taste: Medium â€“bodied with blackberries and oak spices .

An ideal partner with beef ,game and mushroom dishes.



variety : Ruby Cabernet | 67% Ruby Cabernet, 33% Cabernet Sauvignon
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 13.8 % vol **rs :** 2.5 g/l **pH :** 3.7 **ta :** 5.6 g/l
type : Red **wooded**
pack : Bottle

in the vineyard : Viticulturists: Wagner and Andries Jordaan
The Ruby Cabernet 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 1999, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Cabernet Sauvignon 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 1998, receive supplementary, drip irrigation.

about the harvest: Both the Ruby Cabernet and Cabernet Sauvignon were harvested by hand mostly from pre-dawn to early morning. The Ruby Cabernet was picked in early March at 24,8Â° Balling, while the Cabernet Sauvignon was picked at 24Â° Balling in mid-March.

in the cellar : Winemaker: Andries Jordaan
Both varietals were individually vinified .The Ruby Cabernet was fermented on the skins until dry for a period of 10 days at 24 C . After pressing the wine went through malolactic fermentation and was lightly oaked for 5 months.

Cold soaking was done for 3 days on the Cabernet Sauvignon before fermentation was started.Fermentation was took place at 24 C for 14 days wherafter the skins were pressed and malolactic fermentation done The wine was lightly oaked for 5 months.Before bottling ,Micro- oxygenation was done for 1,5 months on both wines, to soften the tannins and stabilize the colour.The blend was made in September2003 and the wine was bottled in October 2003.