

Theuniskraal Semillon Chardonnay 2005

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 : 12.88 % vol rs : 3.80 g/l pH : 3.45 ta : 6.70 g/l

type : White

pack : Bottle

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 240m 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 : The winemaking (winemaker: Andries Jordaan)

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.

