

Theuniskraal Semillon Chardonnay 2006

Colour: Brilliant white with tinges of green.

Bouquet: Floral and fruit aromas with lime and 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 : | 56% Semillon, 44% Chardonnay

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : **alc** : 13.23 % vol **rs** : 4.1 g/l **pH** : 3.3 **ta** : 6.6 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

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.

