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Theuniskraal Rosé 2006

Colour: Deep rose.
Bouquet: Floral and fruit aromas with a slight spicey background .
Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

An ideal partner with pastas parma ham and even fish dishes



variety : Muscat Ottonel | 50% Muscat Ottonel, 25% Colombard, 25% Shiraz
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 10.32 % vol **rs :** 31.0 g/l **pH :** 3.4 **ta :** 6.51 g/l
type : White **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : **Viticulturists: Wagner and Andries Jordaan**
The Muscat Ottonel 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 1986, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Colombar vineyards are also planted at an altitude of 240 m above sea level, in stony, sandy loam soils. The trellised vines, established in 1994, receive supplementary, drip irrigation.

The Shiraz vineyard was planted in 2000 is trellised on a five wire hedge system and received supplementary irrigation by drip.

about the harvest: Both the Muscat Ottonel and Colombar were harvested by hand mostly from pre-dawn to early morning. The Muscat Ottonel was picked in mid-February at 19.5° Balling, while the Colombar was picked at 21° Balling in late February. The Shiraz was harvested by hand at 22° to 23° Balling.

in the cellar : **The winemaking (winemaker: Andries Jordaan)**
All three varietals were individually vinified. The two white varietals received skin contact for 4 hours and was cold fermented until dry at between 13° and 15°C for 14 to 21 days. The Shiraz was removed from the skins after 12 hours and fermentation stopped at 75g/l sugar none of the wines received oak and remained in stainless steel tanks until blending.

Muscat Ottonel comprises 50% of the blend the Colombar 25% and the Shiraz 25% .