

Theuniskraal Prestige 2006

Colour: Ruby with lighter edges.

Bouquet: Lots of fruit with nuts, hints of blackberries and undertones of oak spice.

Taste: Medium bodied and well balanced with soft tannins.

An ideal partner with beef, game and mushroom dishes.

variety : Ruby Cabernet | 52% Ruby Cabernet, 24% Cabernet Sauvignon, 24% Shiraz

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.2 g/l pH : 3.47 ta : 6.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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 240m 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 240m 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 24.8° Balling, while the Cabernet Sauvignon was picked at 24.4° Balling in mid-March. The Shiraz was picked at 25° Balling in late February.

