

Theuniskraal Bouquet Blanc (Natural Sweet) 2006

Colour: Brilliant with specks of green and gold.

Bouquet: Aromas of spice and floral flavours from the Gewurztraminer combined with sunripe raisins of the Bukettraube.

Taste: Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

An ideal partner with traditional Cape desserts like Malva pudding or for sipping on its own as a dessert wine.

variety : | 60% Gewurztraminer, 40% Bukettraube

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 11.17 % vol rs : 40.0 g/l pH : 3.31 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Viticulturists: Wagner and Andries Jordaan

The grapes grow in loamy clay soil, south-facing, trellised and irrigated vineyards at an altitude of 240 m above sea level. The Gewürztraminer block is 2 ha and is 5 years old while the Bukettraube block is 5 ha and is 15 years old.

about the harvest: Both the Gewürztraminer and Bukettraube were harvested by hand and machine mostly from pre-dawn to early morning. The Gewürztraminer was picked in the beginning of March at 23.9° Balling, while the Bukettraube was picked in mid March at 23.5° Balling.

