

## Theuniskraal Rose 2006

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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

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**variety :** Muscat Ottonel | 50% Muscat Ottonel, 25% Colombard, 25% Shiraz

**winery :**

**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

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### **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 19,5Â° Balling, while the Colombar was picked at 21Â° Balling in late February. The Shiraz was harvested by hand at 22Â° to 23Â° 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 13Â° and 15Â°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% .