wine.co.za
easiest way to buy wine

Theuniskraal Rosé 2007

Colour: Delicate rose.
Bouquet: Aromas of fruit and dried flowers with a hint of spice in the background.
Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

Serve with hors d'oeuvres such as Parma ham and melon; or with full-flavoured, spicy fish and chicken dishes.

variety : Muscat Ottonel | 50% Muscat Ottonel, 25% Colombard, 25% Shiraz
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 10.17 % vol **rs :** 32.6 g/l **pH :** 3.12 **ta :** 6.8 g/l
type : Rose **style :** Sweet **taste :** Fruity
pack : Bottle **closure :** Cork



in the vineyard : The Muscat Ottonel 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 1986, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavour.

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

The Shiraz vineyard, planted in 2000, is trellised on a 5-wire hedge system and received supplementary drip irrigation.
Viticulturists: Wagner and Andries Jordaan

about the harvest: Both the Muscat Ottonel and Colombard 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 Colombard was picked at 21° Balling in late February. The Shiraz was harvested by hand at 22° to 23° Balling.