

Theuniskraal Bouquet Blanc (Natural Sweet) 2007

Colour: Straw coloured with greenish tints

Bouquet: Aromas of spice and floral flavours from the Gewürztraminer; combined with sun ripe raisins of the Bukettraube and a whiff of muscat.

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 : Gewurztraminer | 60% Gewürztraminer, 36% Bukettraube and 4% Muscat Ottonel

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Tulbagh

analysis : alc : 10.85 % vol rs : 40.0 g/l pH : 3.34 ta : 6.5 g/l

type : White

pack : Bottle **closure** : Cork

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

in the vineyard : Viticulturists: Wagner and Andries Jordaan

The vineyards were grown in loamy clay soil, south-facing, trellised and irrigated at an altitude of 240m above sea level. The Gewürztraminer block is 2ha and was planted in 2001, the Bukettraube block is 5 ha and was planted in 1992, while the Muscat Ottonel was planted in 2000.

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 mid February at 23° Balling, while the Bukettraube was picked at the beginning of March at 22.5° Balling and the Muscat Ottonel in mid February at 21° Balling.

in the cellar : The varietals were individually vinified receiving skin contact for six hours. After cold fermentation at 14° for 14 days, the fermentation was stopped.

