wine.co.za
easiest way to buy wine

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 Gewürtztraminer 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 Gewürtztraminer and Bukettraube were harvested by hand and machine mostly from pre-dawn to early morning. The Gewürtztraminer 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.