

Theuniskraal Semillon Chardonnay 2007

Colour: Pale yellow with green tinges and a pale rim.

Bouquet: Citrus and lime with hints of peach in the background.

Taste: Crisp and dry with a fresh acidity and a lingering aftertaste of melon and citrus.

An ideal partner with fish, poultry and pasta dishes.

variety : Semillon | 56% Semillon, 44% Chardonnay

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 4.9 g/l pH : 3.4 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Viticulturists: Wagner and Andries Jordaan

The Sémillon 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 1988, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Chardonnay vineyards are also planted at an altitude of 240m above sea level, in stony, loamy soils as well as deeper loamy soils. The trellised vines, established in 1991, receive supplementary, drip irrigation.

about the harvest: Both the Sémillon and Chardonnay were harvested by hand mostly from pre-dawn to early morning. The Sémillon was picked in late February at 22.5° Balling, while the Chardonnay was picked at 24° Balling in early and mid- February.

in the cellar : Both varietals were individually vinified, receiving skin contact for three hours. After cold fermentation, between 13° and 15° C for 14 to 21 days, the wines received no wood maturation but remained in stainless steel tanks until blending.

