

## Theuniskraal Semillon Chardonnay 2008

Colour: Brilliant with tinges of green.

Bouquet: Floral and fruit aromas with lime and undertones of peach and pear.

Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

An ideal partner with fish, poultry and pasta dishes.

**variety :** Semillon | 56% Semillon, 44% Chardonnay

**winery :** Theuniskraal Estate

**winemaker :** Andries Jordaan

**wine of origin :** Tulbagh

**analysis :** alc : 12.97 % vol   rs : 3.4 g/l   pH : 3.5   ta : 7.0 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 cool 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 vinified individually. Each underwent skin contact for three hours. After cold fermentation at between 13° and 15° C for 14 to 21 days, the wines remained in stainless steel tanks without any oak maturation until blending.

