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Theuniskraal Bouquet Blanc (Natural Sweet) 2009

Colour: Straw coloured with greenish tints
Bouquet: Aromas of spice and floral flavours from the Gewürtztraminer combined with sun ripe raisins 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 such as Malva pudding or for sipping on its own as a dessert wine.



variety : Gewurztraminer | 65% Gewürztraminer, 35% Muscat de Frontignan
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 11.5 % vol **rs :** 38.0 g/l **pH :** 3.35 **ta :** 6.8 g/l
type : Dessert **style :** Sweet
pack : Bottle **closure :** Cork

in the vineyard : The soils are predominantly gravel and sandy loam. The trellised, south-facing vineyards were grown with supplementary irrigation at an altitude of 240m above sea level in loamy clay soil. The Gewürtztraminer block comprises 2ha and was planted in 2001, while the Muscat de Frontignan was planted in 2000. The total yield was 2 000 tons.
Viticulturist: Wagner and Andries Jordaan

about the harvest: Both the Gewürtztraminer and Muscat de Frontignan were harvested by hand and machine mostly from pre-dawn to early morning. The Gewürtztraminer was picked in the beginning of February at 23° Balling, while the Muscat de Frontignan was harvested at 21° Balling.

in the cellar : Both varietals were individually vinified receiving skin contact for 6 hours. After cold fermentation at 14° for 14 days, the fermentation was stopped. The wine was blended and In total 1 200 000 litres were produced and bottled.