

Theuniskraal Riesling 2009

Colour: Brilliant with green hues and golden specks.

Bouquet: Green apples and ripe berries with a floral background.

Taste: Fresh and crisp on the palate with nuances of peach and apple.

It is an ideal companion to most salad, fish, poultry and pasta dishes and stands up well to soft cheeses.

variety : Riesling | 100% Riesling

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Tulbagh

analysis : alc : 12.1 % vol rs : 3.1 g/l pH : 3.47 ta : 6.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The soils are predominantly gravel and sandy loam. The grapes for this wine were chosen from south-facing vineyard blocks, planted between 1981 and 1996 and situated at altitudes of 240 meters above sea level. The trellised vines grow in stony and loamy soils and receive supplementary drip irrigation.

Viticulturist: Wagner and Andries Jordaan

about the harvest: The grapes were hand-harvested mostly from pre-dawn to early morning, from the middle to the end of February, at 20° to 21,5° Balling.

in the cellar : Each vineyard block was individually vinified. The juice received no skin contact and was cold fermented in steel tanks at 14° C for 14 to 21 days.

