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Theuniskraal Semillon Chardonnay 2010



Colour: Brilliant with tinges of green.
Bouquet: Lemon and lime with undertones of peach and pear.
Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

Excellent enjoyed on its own or served with fish, poultry and pasta dishes.

variety : Semillon | 56% Semillon, 44% Chardonnay
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 13.15 % vol **rs :** 4.50 g/l **pH :** 3.33 **ta :** 6.00 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : Background
In the early 1700's, Theunis Bevernagie settled in a fertile valley guarded by the towering Witzenberg and Winterhoek mountains, and fed by the Klein Berg River. His name was to be enshrined in local wine lore for in 1927 Theuniskraal was bought by the Jordaan family, specifically for winemaking. In 1948, Andries Jordaan launched the estate's first Riesling - and a South African icon was born. Just two years later Theuniskraal Riesling took gold at the Commonwealth Wine Show against international competition. Andries' sons, Kobus and Rennie continued the tradition of fine Riesling, extending plantings with other classic varieties, both white and red. Today their sons Andries and Wagner carry on the family's hands-on quality approach to winemaking.

Vineyards (viticulturists: Wagner and Andries Jordaan)
Theuniskraal comprises 350ha with 140ha under vine, mostly Cape Riesling, Chardonnay and Sauvignon blanc. The soils are predominantly gravel and sandy loam.

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 and received skin contact for three hours. After cold fermentation at 13° - 15° C for 14 to 21 days, the wines remained in stainless steel tanks without any oak maturation until blending.