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Theuniskraal Rosé 2010

Colour: Delicate rose.
Bouquet: Strawberry and dried flowers.
Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

An ideal taste partner with pastas, Parma ham and even fish dishes.



variety : Muscat Ottonel | 50% Muscat Ottonel, 25% Colombard, 25% Shiraz
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 10.87 % vol **rs :** 28.5 g/l **pH :** 3.27 **ta :** 6.78 g/l
type : Rose **style :** Sweet **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : **Background**
One of Distell's premier estate labels, Theuniskraal dates back to the 18th century. Theuniskraal Riesling was the very first estate white wine in South Africa and has a tradition that extends over 50 years. Situated in the Winterhoek Mountains, at the north-west end of the Tulbagh valley, Theuniskraal is run by the fourth generation Jordaan brothers, whose family acquired the farm in 1927.

Vineyard Location
The Muscat Ottonel 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 1986, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavour.

The south-facing Colombard vineyards are also planted at an altitude of 240m above sea level, in stony, sandy loam soils. The trellised vines, established in 1994, receive supplementary, drip irrigation.

The Shiraz vineyard, planted in 2000, is trellised on a 5-wire hedge system and received supplementary drip irrigation.
Viticulturist: Wagner and Andries Jordaan

about the harvest: Both the Muscat Ottonel and Colombard were harvested by hand mostly from pre-dawn to early morning. The Muscat Ottonel was picked in mid-February at 19.5° Balling, while the Colombard was picked at 21° Balling in late February. The Shiraz was harvested by hand at 22° to 23° Balling .

in the cellar : All three varietals were individually vinified. The two white varietals received skin contact for 4 hours and were cold fermented until dry at between 13° and 15° C for 14-21 days. The Shiraz was removed from the skins after 12 hours and fermentation stopped at 75g/l sugar. None of the wines were wooded and remained in stainless steel tanks until blending.