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Theuniskraal Bouquet Blanc (Natural Sweet) 2010



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 :** 11.60 % vol **rs :** 37.50 g/l **pH :** 3.36 **ta :** 6.70 g/l
type : Dessert **style :** Sweet
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 trellised, south-facing vineyards are grown in loamy clay soil and situated at an altitude of 240m above sea level. The vines are irrigated.

The Gewürtztraminer block comprises 2ha and was planted in 2001, while the Muscat de Frontignan was planted in 2000.

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.