wine.co.za
easiest way to buy wine

Theuniskraal Prestige 2010

Colour: Ruby red
Bouquet: Ripe fruit with prunes and cherries and undertones of oak spice.
Taste: Medium-bodied fruity and well-balanced with soft tannins.

An ideal partner with beef, game and mushroom dishes.



variety : Ruby Cabernet | 50% Ruby Cabernet, 25% Cabernet Sauignon, 25% Shiraz
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 14.52 % vol **rs :** 3.4 g/l **pH :** 3.45 **ta :** 5.75 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : The soils are predominantly gravel and sandy loam. The Ruby Cabernet 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 1999, are cultivated in loamy clay soils, which keep the roots cool in the summer months and preserve the varietal flavours.

The south-facing Cabernet Sauvignon vineyards are also planted at an altitude of 240m above sea level, in stony, loamy as well as deeper loamy soils. The trellised vines, established in 1998, receive supplementary, drip irrigation. The Shiraz, which was planted in 2000, is clone 22 on Rugeri rootstock in sandy loam soils.

The vines are trellised on a six-wire hedge system and receive supplementary irrigation by drip.
Viticulturist: Wagner and Andries Jordaan

about the harvest: Both the Ruby Cabernet and Cabernet Sauvignon were harvested by hand mostly from pre-dawn to early morning. The Ruby Cabernet was picked in early March at 24.8° Balling, while the Cabernet Sauvignon was picked at 24° Balling in mid-March. The Shiraz was picked at 25° Balling in late February.

in the cellar : All three varietals were individually vinified. The Ruby Cabernet and Shiraz were fermented on the skins until dry for a period of 10 days at 24° C. After pressing the wine went through malolactic fermentation and was lightly oaked for 5 months.

Cold soaking was done for 3 days on the Cabernet Sauvignon before fermentation was started. Fermentation took place at 24° C for 14 days after which the skins were pressed and malolactic fermentation completed. The wine was lightly oaked for 5 months. Before bottling the wine went through micro-oxygenation for 6 weeks to soften the tannins and stabilise the colour.