

Theuniskraal Riesling 2010

Colour: Brilliant with green hues and golden specks.

Bouquet: Green apples and nectarines with a floral background.

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

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 : 3.3 g/l pH : 3.37 ta : 5.8 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

Theuniskraal comprises 350ha with 140ha under vine, mostly Cape Riesling, Chardonnay and Sauvignon blanc. The soils are predominantly gravel and sandy loam.

The grapes for this wine were selected from south-facing vineyard blocks, planted between 1981 and 1996 and situated at an altitude of 240 meters above sea level. The trellised vines grow in stony and loamy soils and receive supplementary drip irrigation.

Viticulturists: 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.

