

Theuniskraal Semillon/Chardonnay 2000

This elegant blend reflects the best attributes of its two classic cultivars. The wine is unwooded, dry and medium-bodied, with lively fruit acids and traces of apple and lime. Chill and enjoy on its own, or serve with white meat and fish dishes. Also a delicious partner to noble cheeses.

variety : Semillon | Blend

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 13.51 % vol rs : 3.4 g/l ta : 5.7 g/l

in the vineyard : The Semillon grapes came from a vineyard planted in 1988 at 240 metres above sea level. The vineyard is trellised and is situated on south facing slopes. The Chardonnay grapes came from trellised vineyards planted on south-facing slopes at 240 metres above sea level. The vines were 10 years old during the vintage year.

about the harvest: The grapes were picked by hand and by machine. The Semillon grapes were picked at 23,6 °Balling. Harvesting took place from 05:00 until 12:00 on February 29. The Chardonnay grapes were picked at 23,5 °Balling during the morning on February 16.

in the cellar : The two cultivars were vinified separately. The juice received about 3 hours skin contact and fermented cold at 13 to 15 °C for 14 to 21 days. After fermentation about 30% of the Chardonnay was matured in new French oak casks for 4 months. The wine was blended just before bottling in a ratio of 56 % Semillon to 44 % Chardonnay.

