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Theuniskraal Rosé 2011

Colour: Brilliant rosy pink.
Bouquet: Aromas of candyfloss and strawberries with a floral background.
Taste: Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

Excellent on its own or served with salads, fish, poultry, pork and pasta dishes.



variety : Muscat Ottonel | 55% SHiraz, 45% Muscat Ottonel
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 10.30 % vol **rs :** 30 g/l **pH :** 3.32 **ta :** 4.80 g/l
type : Rose **style :** Sweet **taste :** Fruity
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 Shiraz grapes were sourced from south-facing vineyards situated at an altitude of around 240m above sea level and grown in stony, sandy loam soils. The trellised vines, established in 2000, receive supplementary drip irrigation.

The Muscat Ottonel grape were grown in trellised and irrigated vineyards situated some 240m above sea level on slopes facing in a southerly direction. All the vines were planted in 1986 and are cultivated in loamy clay soils which assists in keeping the roots cool during the summer months and also in preserving the varietal flavours.
Viticulturists: 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 : The two varietals were vinified separately. The Muscat Ottonel received skin contact for four hours and were cold-fermented until dry at 13° to 15°C for a period of 14 to 21 days. The skins of the Shiraz grapes were removed after 12 hours and fermentation was stopped when a sugar level of 58 g/l was attained. None of the varietals were wooded and remained in stainless steel tanks until blending.