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Theuniskraal Bouquet Blanc (Natural Sweet) 2011



Colour: Straw with greenish tints.
Bouquet: Aromas of spice and floral flavours from the Gewürtztraminer combined with sun-ripe raisins and a whiff of Muscat de Frontignan.
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 | 55% Gewürztraminer, 28% Chenin Blanc, 17% Muscat de Frontigna
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 11.09 % vol **rs :** 38.50 g/l **pH :** 3.31 **ta :** 6.60 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 350 ha with 140 ha under vine, mostly Cape Riesling, Chardonnay and Sauvignon Blanc. The soils are predominantly gravel and sandy loam. Clay and sandy loam soils are found along the river.

The Gewürtztraminer block was planted in 2001 and grows in sandy loam soil. The Chenin Blanc vines were planted in 2006 and grow in gravel and sandy loam soils. The Muscat de Frontignan vines, growing in sandy loam soil, were planted in 1989. The south-facing vines are all trellised, irrigated, and situated at an altitude of around 240 m above sea leve.

about the harvest: All three grape varieties were harvested by hand and machine, mostly from pre-dawn to early morning. The Gewürtztraminer grapes were picked in mid-March at 24° Balling, while the Chenin blanc was harvested in mid-February at 23° Balling. The Muscat de Frontignan grapes were picked at 22° Balling at the end of February.

in the cellar : The three varietals were individually vinified. After cold-fermentation at 12° to 14°C for a period of 14 days, the fermentation was stopped. The wine was next blended and bottled.