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Theuniskraal Rosé 2012

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 :** 10.57 % vol **rs :** 28.00 g/l **pH :** 3.40 **ta :** 6.50 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 *(viticulturists: Wagner and Andries Jordaan)*
Theuniskraal comprises 350 ha with 130 ha under vine, mostly Cape Riesling, Chardonnay, Sauvignon blanc, Chenin blanc, Cabernet sauvignon and Shiraz. The soils are predominantly gravel and sandy loam. Clay and sandy loam soils are found along the river.

The Muscat Ottonel and Muscat de Frontignan grapes were grown in trellised and irrigated vineyards, planted in 1992 and 1989 respectively. Both are cultivated in loamy clay soils which assist in keeping the roots cool during the summer months and also preserving the varietal flavours.

The Shiraz grapes were sourced from south-facing vineyards situated at an altitude of around 240 m above sea level and grown in stony, sandy loam soils. The trellised vines, established in 2000, receive supplementary drip irrigation.

about the harvest: The fruit was picked in early-February at 19.5° Balling. The Shiraz grapes were harvested at the beginning of March at 22.5° Balling.

in the cellar : The Muscat Ottonel and Muscat de Frontignan grapes were harvested by hand and machine, mostly from pre-dawn to early morning. The three varietals were vinified separately. The Muscat Ottonel and Muscat de Frontignan grapes 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 24 hours and fermentation was stopped when a residual sugar level of 80 g/l was attained. None of the varietals were wooded and remained in stainless steel tanks until blending.