

Theuniskraal Riesling 2001

Andries Jordaan describes this as a typical Theuniskraal Riesling, elegant and beautifully balanced with delicate fruit flavours on the palate and a pleasingly, refreshing and dry finish.

An ideal quaffing wine, it easily partners most salad, fish, poultry and pasta dishes and stands up well to soft cheeses.

variety : Cape Riesling | Cape Riesling

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 12.4 % vol rs : 3.1 g/l pH : 3.26 ta : 6.4 g/l

in the vineyard : Grapes were selected from eight, south-facing vineyard blocks, some as old as 20 years and others planted in 1996. The trellised vines grow in stony and loamy soils and receive supplementary drip irrigation.

about the harvest: The grapes were hand harvested mostly from pre-dawn to early morning from the middle to the end of February, at 20.5Â° to 22Â°Balling. A warm winter was followed by a cooler than average ripening season, making for slow ripening that resulted in prominent Cape Riesling varietal flavours.

in the cellar : Each vineyard block was individually vinified. The juice received no skin contact and was cold fermented in steel tanks at 14Â°C for 14 to 21 days. The wine was bottled in May 2001, made up from a blend of selected tanks.

