

## 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.

