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Theuniskraal Semillon Chardonnay 2001

This medium-bodied wine offers aromas of apple and peach with subtle undertones of citrus, followed through on the palate by a complexity of fruit flavours enhanced by light barreling which lends a toasty vanilla and butterscotch character. Its creamy mouth filling flavours end in a supple, dry finish.

The wine is ideally suited to fish, poultry and pasta dishes.

variety : Semillon | Semillon, Chardonnay
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 13.1 % vol **rs :** 3.5 g/l **pH :** 3.43 **ta :** 6.6 g/l

in the vineyard : The Semillon grapes, which dominate the blend, were grown in south-facing, trellised and irrigated vineyards at an altitude of 240m above sea level. All the vines were planted in 1988, cultivated in loamy soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Chardonnay vineyards, are also planted at an altitude of 240m above sea level, in stony, loamy soils as well as deeper loamy soils. The trellised vines, established in 1991, receive supplementary, drip irrigation.

about the harvest: Both the Semillon and Chardonnay were hand harvested mostly form pre-dawn to early morning. The Semillon was picked in late February at 23Â°Balling, while the Chardonnay was picked at 23.5Â°Balling in early and mid-February.

in the cellar : Both varietals received skin contact for three hours and wer individually vinified. After cold fermentation between 13Â° and 15Â°C for 14 to 21 days, 30% of the Chardonnay spent two months in 300 litre French Oak, while the balance remained in stainless steel tanks until blending. Semillon comprises 56% of the blend and the Chardonnay 44% of which just under a third was aged in wood to impart vanilla, nut and butterscotch flavours.