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Theuniskraal Prestige 2013

Colour: Ruby red.
Bouquet: Stewed fruit, cherries and prunes with undertones of oak spice.
Taste: A medium-bodied fruity and well-balanced with soft tannins.

Excellent enjoyed on its own or served with beef, game and mushroom dishes.



variety : Ruby Cabernet | 50% Ruby Cabernet, 35% Cabernet Sauignon, 15% Shiraz
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Tulbagh
analysis : **alc :** 14.0 % vol **rs :** 4.4 g/l **pH :** 3.41 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

in the vineyard : 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 Ruby Cabernet grapes, which dominate the blend, were grown in south-facing, trellised and irrigated vineyards at an altitude of 240 m above sea level. All the vines, planted in 1999, are cultivated in rocky sandy-loam soils, which keep the roots cool in the summer months and preserve the varietal flavours.
The south-facing Cabernet Sauvignon and Shiraz vineyards are also planted at an altitude of 240 m above sea level, in stony sandy-loam soils. The trellised vines, established in 1998 and 2000 respectively, receive supplementary drip irrigation during the warmer summer months.

about the harvest: The Ruby Cabernet, Cabernet Sauvignon and Shiraz grapes were harvested by hand, mostly from pre-dawn to early morning. The Ruby Cabernet was picked in late February at 24.8° Balling, while the Cabernet Sauvignon was picked at 24° Balling in mid-March. The Shiraz was picked at 25° Balling in the beginning of March.

in the cellar : All three varietals were individually vinified and were fermented on the skins until dry for a period of 10 days at 22° C. The Cabernet Sauvignon grapes were cold-soaked for three days before fermentation was allowed to commence.
After pressing, the wines underwent malolactic fermentation and was lightly oaked for a period of five months. During this five month period the wine went through micro-oxygenation for six weeks to soften the tannins and stabilise the colour.
Blending of the three varietals took place two weeks before bottling.