

Theuniskraal Cape Riesling 2017

Colour: Brilliant with green hues and golden specks.

Bouquet: Green apples, guavas and nectarines with a floral background.

Taste: Fresh and crisp on the palate with nuances of green apple, guavas and nectarines

Excellent on its own or served with salads, fish, poultry and pasta dishes as well as soft cheeses.

variety : Riesling | 100% Cape Riesling

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Tulbagh

analysis : alc : 12.12 % vol rs : 3.8 g/l pH : 3.29 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity

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 and Sauvignon blanc. The soils are predominantly gravel and sandy loam. The grapes for this wine were selected from south - facing vineyard blocks, planted between 1996 and 2002, and situated at an altitude of 240 m above sea level. The trellised vines grow in stony and loamy soils and receive supplementary drip irrigation.

about the harvest: The grapes were hand-harvested at 20° to 21° Balling from the middle to the end of February, mostly from pre - dawn early morning

in the cellar : Each vineyard block was individually vinified. The juice received no skin contact and was cold-fermented in stainless steel tanks at 14°C for a period of 14 to 21 days.

