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Theuniskraal Semillon Chardonnay 2002



Winemaker Andries Jordaan describes this as a medium-bodied wine, which 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 barrelling which lends a toasty vanillin 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 | 56% Semillon, 44% Chardonnay
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 3.0 g/l **pH :** 3.25 **ta :** 6.0 g/l

Veritas 2002 - Bronze

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 clay 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 from pre-dawn to early morning. The semillon was picked in late February at 22,5Â° Balling, while the chardonnay was picked at 23Â° Balling in early and mid-February.

in the cellar : Both varietals were individually vinified receiving skin contact for three hours. After cold fermentation between 13Â° and 15Â°C for 14 to 21 days, approximately 40% of the chardonnay spent two months in French oak, while the balance remained in stainless steel tanks until blending.