

Theuniskraal Riesling 2002

Andries Jordaan describes this as a typical Theuniskraal Riesling, crisp, lively and dry with a delicate balance of grassy and fruit flavours.

It is an ideal companion to most salad, fish, poultry and pasta dishes and stands up well to soft cheeses.

variety : Riesling | Riesling

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 1.8 g/l pH : 3.2 ta : 6.2 g/l

Veritas 2002 - Bronze

in the vineyard : Grapes were selected from eight south-facing vineyard blocks, planted between 1981 and 1996 and situated at altitudes of 240 metres 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 mostly from pre-dawn to early morning, from the middle to the end of February, at 19,5Â° to 21Â° Balling.

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.

