

Theuniskraal Natural Sweet 2003

Blend made out of Gewurztraminer 60 % and Bukettraube 40 %. A refreshing sweet wine with the delicate spicy and floral flavours of Gewurztraminer combined with the sunripe raisin flavours of Bukettraube.

Chill and sip as an aperitif, pour with spicy food, or indulge your taste for sweetness with traditional Cape desserts like Malva pudding.

variety : Gewurztraminer | 60% Gewurztraminer, 40% Bukettraube

winery :

winemaker : Andies Jordaan

wine of origin : Coastal

analysis : alc : 11.0 % vol rs : 43.0 g/l pH : 3.23 ta : 6.2 g/l va : 0.32 g/l

type : White

in the vineyard : Grapes were selected from a 2 ha Gewurztraminer and a 5 ha Bukettraube block. The Gewurztraminer vines are 4 years old and the Bukettraube 14 years. Both vineyards are planted in loamy-clay soils, are trellised and receive supplementary drip irrigation.

A very wet and cold winter was followed by a normal growing and ripening season, resulting in a healthy, good quality crop.

about the harvest: The Gewurztraminer was harvested on 25/2/2003 at 24,2 Balling while the Bukettraube was harvested on 11/3/2003 at 24 Balling. Picking was done by hand and machine from pre-down to early morning.

in the cellar : Each vineyard block was individually vinified. The juice received 6 hours skin contact and was cold fermented in stainless steel tanks at 14 C for 10 days before fermentation was stopped. The wine was blended in June 2003, a week before bottling.