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Theuniskraal Prestige 2003

Blend of 67 % Ruby Cabernet and 33 % Cabernet Sauvignon. You will find traces of nut and blackberry in this lightly oaked, approachable blend. Made to be enjoyed young but complex enough to improve in the bottle for the next two years.

Serve with meat, from beef to game, or coq-au-vin and mushroom dishes.

variety : Ruby Cabernet | 67% Ruby Cabernet, 33% Cabernet Sauvignon
winery :
winemaker : Andies Jordaan
wine of origin :
analysis : **alc :** 13.8 % vol **rs :** 2.5 g/l **pH :** 3.70 **ta :** 5.65 g/l **va :** 0.25 g/l **so2 :** 90 mg/l **fso2 :** 45 mg/l
type : Red
pack : 0 **size :** 0 **closure :** 0

in the vineyard : Grapes were selected from a 5 ha Cabernet Sauvignon block planted in 1998 and a 4 ha Ruby Cabernet block planted in 1999. The trellised vines grow in stony, sandy-loam soils 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 Ruby Cabernet was harvested on 07/03/2003 and 10/03/2003 at 24,8 Balling.

in the cellar : It was fermented until dry on the skins for a period of 10 days at 24 C. After pressing the wine went through Malolactic fermentation and was lightly oaked for 5 months. The Cabernet Sauvignon was harvested on 17/3/2002 at 24 Balling. Cold soaking was done for 3 days before fermentation was started. It fermented for 14 days at 24 C until dry on the skins. After pressing Malolactic fermentation was done and the wine lightly oaked for 5 months. After malolactic fermentation, micro-oxygenation was done for 1,5 months on both varieties to soften tannins and stabilize colour before bottling. The blend was made by mid September 2003 and the wine was bottled in October 2003.