

Theuniskraal Semillon/Chardonnay 1999

This elegant blend reflects the best attributes of its two classic cultivars. The wine is unwooded, dry and medium-bodied, with lively fruit acids and traces of apple and lime. Chill and enjoy on its own, or serve with white meat and fish dishes. Also a delicious partner to noble cheeses.

variety : Semillon | Blend

winery : Theuniskraal Estate

winemaker : Andries Jordaan

wine of origin : Coastal

analysis : alc : 12.94 % vol rs : 3.2 g/l ta : 5.7 g/l

about the harvest: The grapes were picked by both hand and by machine. The Semillon was picked on March 11 at 22,3 °Balling and the Chardonnay at 22° Balling on February 11.

in the cellar : In the cellar the juice received skin contact for about 3 hours. It fermented in stainless steel tanks at 13 to 15° C for about 21 days. The wine was blended just before bottling and the blend consists of 55% Semillon and 45% Chardonnay.

