

THEUNISKRAAL

Making
Memories Since 1948.

BOUQUET BLANC (NATURAL SWEET) 2023

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varieties: Gewürztraminer (94%) and Muscat Blanc (Muscat d'Frontignan - 6%)

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Background

In the early 1700's, Theunis Bevernagie settled in a fertile valley guarded by the towering Witzenberg and Winterhoek mountains, and fed by the Klein Berg River. His name was to be enshrined in local wine lore for in 1927 the Jordaan family, specifically for winemaking, bought Theuniskraal. In 1948, Andries Jordaan launched the estate's first Riesling – and a South African icon was born. The Theuniskraal Riesling took gold at the Commonwealth Wine Show against international competition.

Andries' sons, Kobus and Rennie continued the tradition of fine Riesling, extending plantings with other classic varieties, both white and red. Today their sons Andries and Wagner carry on the family's hands-on quality approach to winemaking.

Vineyards

Theuniskraal comprises 350 ha with 120 ha under vines. Both white and red varieties are planted with Cape Riesling, Chardonnay, Sauvignon blanc, Chenin Blanc, Semillon, Shiraz, Cabernet Sauvignon and Ruby Cabernet making out the bulk of the hectares.

The vineyard blocks are situated at an altitude of 240m above sea level with slight southern facing slopes. Plantings are on predominantly stony, sandy loam soils and the trellised vines receive supplementary drip irrigation during the dry summer months.

Winemaking

Both grape varieties were harvested mostly from pre-dawn to early morning. The Gewürztraminer grapes were picked in mid- March at 23° Balling. The Muscat Blanc (Muscat d' Frontignan) grapes were picked at 24° Balling at the end of February.

The two varieties were individually vinified. After cold-fermentation at 12° to 14°C for a period of 14 days, the fermentation was stopped. After stopping the fermentation, the two varieties were blended in the chosen ratio.

Winemaker's comments

Colour: Straw with greenish tints.

Bouquet: Aromas of spice and floral flavours from the Gewürztraminer combined with sun-ripe raisins and a whiff of Muscat from the Muscat Blanc.

Taste: Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

Food pairing

An ideal partner to traditional Cape desserts such as malva pudding. Also excellent with spicy food like curry and traditional Cape Malay dishes like bobotie.

Chemical analysis

Alcohol: 11 % by vol

Residual sugar: 42.5 g/l

Total acidity: 6.8 g/l

pH: 3.28

Total Extract: 67.2 g/l

