

# THEUNISKRAAL

*Making*  
Memories Since 1948.

## MOSCATO ROSÉ (NATURAL SWEET) 2023

*Winemaker:* Andries Jordaan

*Appellation:* Tulbagh

*Grape varieties:* Muscat Ottonel (88%) and Shiraz (12%)

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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

The Muscat Ottonel grapes were harvested from pre-dawn to early morning in early February at 19.5° Balling. The Shiraz grapes were harvested at the end of March at 24° Balling.

The two varieties were vinified separately. The Muscat Ottonel grapes received skin contact for four hours and were cold fermented until dry at 13° to 15°C for a period of 14 to 21 days. The skins of the Shiraz grapes were removed after 48 hours and fermentation was stopped when a residual sugar level of 80 g/l was attained. The sweetness in the Rose blend therefore comes from the sweet Shiraz blended with the dry Muscat Ottonel in such a ratio that the blend ends up with a residual sugar of about 28 g/l. None of the varieties were wooded and remained in stainless steel tanks until blending.

### Winemaker's comments

*Colour:* Brilliant rosy pink.

*Bouquet:* Aromas of candy floss and strawberries with a floral background.

*Taste:* Fresh and crisp on the palate with a complexity of fruit flavours and a lingering aftertaste.

### Food pairing

Excellent on its own or served with salads, fish, poultry, pork and pasta dishes.

### Chemical analysis

*Alcohol:* 11.00% by vol

*Residual sugar:* 22.6 g/l

*Total acidity:* 6.2 g/l

*pH:* 3.55

*Total Extract:* 46.6 g/l

