

# THEUNISKRAAL

*Making*  
Memories Since 1948.

## SÉMILLON / CHARDONNAY 2023

*Winemaker:* Andries Jordaan

*Appellation:* Tulbagh

*Grape varieties:* Sémillon (55%), Chardonnay (45%)

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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 Theuniskraal was bought by the Jordaan family, specifically for winemaking. 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 350ha with 120ha 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 the Sémillon and Chardonnay were harvested mostly from pre-dawn to early morning. The Sémillon was picked in mid February at 21.5° Balling, while the Chardonnay was picked at 23.5° Balling in early February.

Both varieties were vinified individually and received skin contact for six hours. After cold fermentation at 13° to 15°C for 14 to 21 days, the wines remained in stainless steel tanks on the lees without any oak maturation until blending.

### Winemaker's comments

*Colour:* Brilliant with tinges of green.

*Bouquet:* Lemon and lime with undertones of peach, apple and pear.

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

### Food pairing

Excellent enjoyed on its own or served with fish, pork, poultry and light curries.

### Chemical analysis

*Alcohol:* 13.50 % by vol

*Residual sugar:* 4.4 g/l

*Total acidity:* 6.0 g/l

*pH:* 3.55

*Total Extract:* 28.1g/l

