

THEUNISKRAAL

Making
Memories Since 1948.

CABERNET SAUVIGNON 2020

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varietal: Cabernet Sauvignon

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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, Wagner and Flippie carry on the family's hands-on quality approach to winemaking.

Vineyards

Theuniskraal comprises 350 ha under vines. Both white and red varietals 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 240 m 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.

The Winemaking

The grapes were picked in the second half of March at 23,5° Balling. The mash was cold soaked for 2 days to allow for maximum colour extraction and then fermented on the skins for 9 days at 22°C. After pressing the wine went through malolactic fermentation and was oaked for 6 months.

Winemaker's comments

Colour: Ruby Red
Bouquet: Aromas of berry, nut and caramel
Taste: Red berry fruit and supple tannins make it accessible now, yet with a good ageing potential.

Food pairing

Light tomato based dishes such as pasta or pizza, or red meat like a lamb ragout.

Chemical analysis

Alcohol: 14.50 % by vol
Residual sugar: 3.3 g/l
Total acidity: 5.5 g/l
pH: 3.66
Total Extract: 35.3g/l

