

THEUNISKRAAL

Making
Memories Since 1948.

PRESTIGE 2023

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varieties: Cabernet Sauvignon (51%) and Shiraz (49%)

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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 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 Cabernet Sauvignon, Shiraz and Ruby Cabernet grapes were harvested in the early morning. The Cabernet Sauvignon was picked at 24° Balling in mid-March. The Shiraz at 25° Balling at the end of March and the Ruby Cabernet at 24,5° Balling in the beginning of March.

All three varieties were individually vinified and were fermented on the skins until dry for a period of 10 days at 22°C. The Cabernet Sauvignon grapes were cold-soaked for three days before fermentation was allowed to commence.

After pressing, the wines underwent malolactic fermentation and was lightly oaked for a period of five months. During this five-month period the wine went through micro-oxygenation for six weeks to soften the tannins and stabilise the colour. Blending of the three varieties took place two weeks before bottling.

Winemaker's comments

Colour: Ruby red.

Bouquet: Stewed fruit, cherries and prunes with undertones of oak spice.

Taste: A medium-bodied, fruity and well-balanced wine with soft tannins.

Food pairing

Excellent enjoyed on its own or served with beef, game and mushroom dishes.

Chemical analysis

Alcohol: 14 % by vol

Residual sugar: 4.9 g/l

Total acidity: 5.9 g/l

pH: 3.63

Total Extract 36.4

