

THEUNISKRAAL

Making
— Memories Since 1948.

CAPE RIESLING 2024

Winemaker: Andries Jordaan
Appellation: Tulbagh
Grape varietal: Cape Riesling
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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 with 120 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 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 grapes were harvested at 20° to 21° Balling from the middle to the end of February, mostly from pre-dawn to early morning.

Each vineyard block was individually vinified. The juice received no skin contact and was cold-fermented in stainless steel tanks at 14°C for a period of 14 to 21 days.

Winemaker's comments

Colour: Brilliant with green hues and golden specks.

Bouquet: Green apples, guavas and nectarines with a floral background.

Taste: Fresh and crisp on the palate with nuances of green apple, guavas and nectarines.

Food pairing

Excellent as an everyday drinking wine. A wine for any occasion, especially in South Africa's warmer climate. Served with salads, fish, poultry and pasta dishes as well as soft cheeses.

Chemical analysis

Alcohol: 12.00 % by vol

Residual sugar: 3.7 g/l

Total acidity: 6.6 g/l

pH: 3.31

Total Extract: 23.4

