

# THEUNISKRAAL

*Making*  
Memories Since 1948.

## SAUVIGNON BLANC 2024

Winemaker: Andries Jordaan  
Appellation: Tulbagh  
Grape varietal: Sauvignon Blanc  
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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 Flippe carry on the family's hands-on quality approach to winemaking.

### Vineyards

Theuniskraal comprises 350ha with 120ha 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

All the Sauvignon Blanc blocks were vinified separately. The grapes were harvested mostly from pre-dawn to early morning in the middle of February, at 21° Balling. The juice received no skin contact and was cold-fermented in stainless steel tanks at 14°C for a period of 21 days.

The blend for the bottled product was made out of the best tanks after fermentation, about a month before bottling.

### Winemaker's comments

**Colour:** Brilliantly clear with greenish hues and golden specks.

**Bouquet:** Asparagus with tropical fruit and a hint of freshly cut grass.

**Taste:** An elegant but crisp wine with ripe fruit on the fore palate backed by asparagus and gooseberries with a hint of grassiness that lingers long on the aftertaste.

### Food pairing

Excellent enjoyed on its own or served with fresh salads, fish, poultry and pasta dishes and also stands up well to soft cheeses.

### Chemical analysis

Alcohol: 12 % by vol  
Residual sugar: 4.4 g/l  
Total acidity: 6.4 g/l  
pH: 3.38  
Total Extract: 24.0

