

# THEUNISKRAAL

*Making*  
Memories Since 1948.

## SHIRAZ 2021

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varietal: Shiraz

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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 Shiraz was picked at 25° Balling in late March. It was fermented on the skins until dry for a period of 14 days at 20°C. After pressing the wine went through malolactic fermentation and was also oaked on French oak for a period of 8 months. During this period on the oak, micro-oxygenation was also applied for 2 months to soften the tannins and stabilise the colour.

### Winemaker's comments

Colour: Ruby Red

Bouquet: Prunes and cherry with nut and undertones of oak spices

Taste: Medium-bodied with berries and oak spices supported by soft tannins.

### Food pairing

Serve with most red meat, game and pasta dishes.

### Chemical analysis

Alcohol: 14.00% by Vol

Residual sugar: 5.0 g/l

Total acidity: 5.5 g/l

pH: 3.57

Total Extract: 32.3 g/l

