



## Lemberg Cape Blend 2020

*Vibrant red colour. Melange of berry flavours with hints of nostalgic liquorice. Abundance of red fruit flavours on the pallet with juicy tannins. Soft and smooth with intriguing moreish length.*

### VITICULTURAL DETAILS

Varietal	Pinotage 45%, Shiraz 32%, Grenache 17%, Pinot Noir 3%, Mourvèdre 3%
Soil Type	Alluvial sand on layers of clay
Harvesting dates	19 & 22 February 2020
Balling	23.5°B

### VINIFICATION

The grapes were harvested early morning before being de-stemmed and berry sorted. The reds are cold macerated for at least 48 hours before fermentation where during a combination of punch downs and pump-overs are applied. Time on the skins vary from a week to three weeks before all the free run juice is drained separately from the harsher pressings. All components were made and aged separately 12 months before blending and bottling.

### WINE ANALYSIS

Alcohol	12.75%
Residual Sugar	2.5 g/L
pH	3.56
Total Acid	5.6 g/L
Volatile Acidity	0.77 g/L
FSO2	40 mg/L
TSO2	146 mg/L
Production	1000 cases (6) bottled under screwcap

### MATURATION

The tannin structure allows for early drinking, but the wine will also benefit with 3 years of optimal cellaring.



# THE UNISKRAAL

*Making*  
Memories Since 1948.

## PRESTIGE 2020

*Winemaker:* Andries Jordaan

*Appellation:* Tulbagh

*Grape varieties:* Cabernet Sauvignon (85%) and Shiraz (15%)

[www.theuniskraal.co.za](http://www.theuniskraal.co.za)

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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 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 were 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:* 13.5% by vol

*Residual sugar:* 4.2 g/l

*Total acidity:* 5.4 g/l

*pH:* 3.72

*Total Extract* 34.8





# CCM

(Cabernet sauvignon / Cabernet franc / Merlot)

Vintage 2015

Origin Tulbagh

## In the Vineyard

The grapes are from trellised vineyards that produce between 6-8 ton/ha . The grapes were handpicked at optimal ripeness with 24-25°B sugar and acids above 5.6g/l.

## In the Cellar

Prior to fermentation, the grapes were soaked for 2 days at 15°C to extract extra fruit flavours. Fermentation took place at temperatures between 23 - 25°C in stainless steel tanks with regular pump overs. After malolactic the best Cabernet (60%), Cabernet Franc (20%) and Merlot (20%) was blended to perfection. The wine was matured in French and American oak barrels for 12 months.

## Tasting Notes

The wine is a deep ruby colour, with prominent prune and dark fruit flavours with a hint of mint and well integrated oak flavours. Full bodied wine with well-structured, soft tannins and lingering fruit flavours on the palate.

## Chemical Analysis

Alc. : 14.74%vol      Res Sugar : 3.3g/l  
TA: 6.0g/l              pH: 3.51





MANLEY WINE ESTATE

## MANLEY PRIVATE CELLAR PINOTAGE 2020

### VINTAGE

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The weather conditions during the 2020 vintage were very optimal for the vines. In the cellar, the wines have shown well-developed primary characteristics from the grapes themselves. The recorded wind during the flowering and berry-set stages was the major foundation for smaller berries, offering an intensive extraction from the grape skins that provided deeper and more structured wines.

### DESCRIPTION

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This wine is showing notes of blueberry, black cherry, violets, and slight leather characters. On the palate, the wine is very well complemented with earthiness and cocoa notes. The tannins are very well balanced and velvety with a good length.

Meal Recommendation:

Accolades:

Classifications:

ANALYTICAL DATA

Dry

Alcohol:

Residual Sugar:

Acidity:

pH:

Maturation:

BOTTLING

Bottling Size:

Venison, beef fillet

Platter's SA Wine Guide 2023

- 3.5 stars

Red wine, vegan

14.5%

1.85 g/l

5.4 g/l

3.84

Up to 8 years and longer

0.750 L

**MANLEY**  
WINE ESTATE

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