

THEUNISKRAAL

Making
Memories Since 1948.

CABERNET SAUVIGNON 2020

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varietal: Cabernet Sauvignon

www.theuniskraal.co.za

T: +27 (0)23 230 0688 | +27 (0)23 230 1504

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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 grapes were picked in the second half of March at 23,5° Balling. The mash was cold soaked for 2 days to allow for maximum colour extraction and then fermented on the skins for 9 days at 22°C. After pressing the wine went through malolactic fermentation and was oaked for 6 months.

Winemaker's comments

Colour: Ruby Red

Bouquet: Aromas of berry, nut and caramel

Taste: Red berry fruit and supple tannins make it accessible now, yet with a good ageing potential.

Food pairing

Light tomato based dishes such as pasta or pizza, or red meat like a lamb ragout.

Chemical analysis

Alcohol: 14.50 % by vol

Residual sugar: 3.3 g/l

Total acidity: 5.5 g/l

pH: 3.66

Total Extract: 35.3g/l





MANLEY WINE ESTATE

MANLEY PRIVATE CELLAR CABERNET SAUVIGNON 2019

VINTAGE

The 2019 vintage was an average year regarding rainfall. This offers small berries with better extraction in the cellar. The microclimate was not always constant in the vineyards but nevertheless a vintage that offered quality grapes.

DESCRIPTION

A deep purple coloured wine with bouquets of fresh, perfumy black fruits and soft mint on the nose, and savoury notes of salted caramel and earthy spices with a hint of dark chocolate on the palate. Fermented dry but complemented by elegant and firm tannins. These dryland grapes produced 6.5 hl/ton of juice. Aged for 18 months in 3rd and 4th filled French oak barrels.

Meal Recommendation:

BBQ, venison, Wagyu beef, rump, sirloin

Accolades:

-

Classifications:

Red wine, vegan

ANALYTICAL DATA

Dry

Alcohol:

14.5%

Residual Sugar:

2.90 g/l

Acidity:

6.22 g/l

pH:

3.47

Maturation:

Up to 15 years and longer

BOTTLING

Bottling Size:

0.750 L

MANLEY
WINE ESTATE

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Main Winterhoek Rd, Tulbagh, 6820, Western Cape, South Africa

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SHIRAZ 2021

Winemaker: Andries Jordaan

Appellation: Tulbagh

Grape varietal: Shiraz

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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





MANLEY WINE ESTATE

MANLEY PRIVATE CELLAR PINOTAGE 2020

VINTAGE

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

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:

Venison, beef fillet

Accolades:

Platter's SA Wine Guide 2023
- 3.5 stars

Classifications:

Red wine, vegan

ANALYTICAL DATA

Dry

Alcohol:

14.5%

Residual Sugar:

1.85 g/l

Acidity:

5.4 g/l

pH:

3.84

Maturation:

Up to 8 years and longer

BOTTLING

Bottling Size:

0.750 L

MANLEY
WINE ESTATE

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Main Winterhoek Rd, Tulbagh, 6820, Western Cape, South Africa

Pinot noir 2021

Our Pinot noir is a true expression of the Lemberg Wine Estate terroir.

Aromas of ripe red berries and tomato leaf with an undertone of forest floor and tobacco.

Medium bodied with velvety tannins.

VITICULTURAL DETAILS

Varietal	Pinot noir
Soil Type	Alluvial sand on layers of clay
Harvesting dates	22 January 2020
Balling	23°B

VINIFICATION

Picked in the early mornings to maintain the night temperature, our grapes were pre-chilled to 4°C before being de-stemmed and hand sorted on sorting tables. The grapes were cold soaked for 48 hours prior to fermentation. After partial natural fermentation, only the best quality free run juice was drained to barrels for malolactic fermentation and aging. The wine aged for 12 months in old 500 L French oak barrels as well as in 2nd and 3rd fill French 225L barrels.

WINE ANALYSIS

Alcohol	13.74 %
Residual Sugar	2.8 g/l
pH	3.45
Total Acid	5.9 g/l
Volatile Acidity	0.69
FSO ₂	25 mg/l
TSO ₂	130 mg/l
Production	706 cases (6) under natural cork

MATURATION

Ready to drink and will develop well for 5 years.





GROOT Tulbagh Merlot

Vintage 2015

Origin Tulbagh

In the Vineyard

The grapes are from the trellis vineyards planted in a north east direction against east facing hills. Handpicked grapes were harvested at optimal ripeness with a 25°B sugar and acids above 5.6g/l.

In the Cellar

Fermentation took place on the skins in open separators at temperatures between 25-30°C. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in second fill French and American oak barrels for 24 months.

Tasting Notes

This wine rich in mulberry and blackberry flavours, followed through on the palate with meatiness. Good oak and fruit integrations.

Chemical Analysis

Alc. : 14.81%vol Res Sugar : 2.9g/l
TA: 5.8g/l pH: 3.44

Individually hand waxed. 1400 Bottles produced

Louis 2019

The Mediterranean varietals typical to the regions of Southern France has inspired this blend made from vineyards grown in the Tulbagh Valley. Vibrant dark ruby colour. Aromas of warm spice with freshly crushed black and green peppercorns. Hints of dried aged meaty savouriness, lingering with subtle undertones of blue berry. Complex amalgamation of dark fruit and spice presents itself layer by layer with each enticing sip.

Well balanced with a moreish tannin structure.

VITICULTURAL DETAILS

Varietal	Syrah 76%, Mourvèdre 18%, Grenache 6%,
Soil Type	Ranges from alluvial sand to vertical shale
Harvest dates	1 March / 5 March / 20 Feb 2019
Balling	Syrah 25°B, Mourvèdre 23°B, Grenache 24°B,

VINIFICATION

The grapes were harvested early morning before being destemmed and berry sorted. The Grenache were cold macerated for 48 hours before the onset of natural fermentation. The Syrah, Mourvèdre and Grenache were inoculated with yeast after which a combination of punch downs and pump-overs were applied. The Syrah and Mourvèdre were allowed an extra 2 weeks on the skins after alcoholic fermentation. The wines were then pressed to barrel, separating the high-quality free run from the harsher pressings. The wines were aged separately in combination of 225L, 300L and 500L barrels for 10 months after which the best barrels were selected to be used as the blending components. After the wines were blended, it was returned to barrel for another 8 months to allow for perfect integration. The wine is bottled unfinned and unfiltered.

WINE ANALYSIS

Alcohol	13.43%
Residual Sugar	2.7g/l
pH	3.53
Total Acid	6.1g/l
Volatile Acidity	0.68
FSO ₂	25mg/l
TSO ₂	77mg/l
Production	1094 cases (6) bottled—natural cork closure

MATURATION

Drinking well now, but generous in structure to develop depth for another 5 years of optimal cellaring.

