



MANLEY WINE ESTATE

## MANLEY PRIVATE CELLAR CHENIN BLANC 2021

### VINTAGE

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The winter prior to 2021 allowed good growth in the vineyards as the water table was reasonably filled. It gave the vineyards a chance to produce a nice canopy leading to phenolic ripe grapes. The 2021 vintage also offered us optimal sugars at the correct times.

### DESCRIPTION

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On the nose, the wine has a gooseberry, white peach skin, and citrus character. On the palate, this wine is very well structured giving you a slight tannin on the back palate but complemented by a beautiful floral elegance. This Chenin Blanc has been slightly aged in fourth and fifth-filled barrels which went through bâtonnage at least twice a month. This has given the wine a bold character on the palate leaving you with a voluptuous creaminess on the side of your tongue.

Meal Recommendation:

Accolades:

Classifications:

ANALYTICAL DATA

Dry

Alcohol:

Residual Sugar:

Acidity:

pH:

Maturation:

BOTTLING

Bottling Size:

Fish, poultry

Platter's SA Wine Guide 2023

- 3.5 stars

White wine, vegan

13%

1.85 g/l

5.62 g/l

3.42

Up to 8 years and longer

0.750 L

**MANLEY**  
WINE ESTATE

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Website: [www.manleywineestate.co.za](http://www.manleywineestate.co.za)

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



MANLEY WINE ESTATE

## MANLEY PRIVATE CELLAR VIOGNIER 2022

### VINTAGE

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The 2022 vintage offered a smaller quantity harvest compared to 2021 but really exceeded the quality spectrum. It was a cooler year in general with some heat spikes from January onwards. These heat spikes offered an alteration in the ripening as the sugars tended to increase. For the vintage, there was great phenolic ripeness which allowed great aromatic extraction.

### DESCRIPTION

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A fresh straw-coloured wine that shows characters of guava and large bouquets of fresh cut grass as well as green apple skin that are complemented on the palate with an elegant white peach aroma and white flower notes. Viognier in the Tulbagh valley with the warm temperatures produces very fresh and elegant wines of this grape variety. An off-dry wine with a refreshing voluptuous character on the palate.

Meal Recommendation:

Fish, poultry, salads, Asian food

Accolades:

-

Classifications:

White wine, vegan

#### ANALYTICAL DATA

Semi-Dry

Alcohol:

13.5%

Residual Sugar:

10.05 g/l

Acidity:

6.01 g/l

pH:

3.25

Maturation:

Up to 5 years and longer

#### BOTTLING

Bottling Size:

0.750 L

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# GROOT Tulbagh Chenin Blanc

Vintage 2023

Origin Tulbagh



## In the Vineyard

The grapes are from cool western slopes in the Tulbagh Valley. Harvested in February at sugars between 20.5 - 21°B.

## In the Cellar

Only free-run juice was used and it was settled overnight. Selected yeast strains were used to isolate the juice. After 20 days of fermentation at 13°C, the wine was filtered and ready for bottling.

## Tasting Notes

A brilliant lemon with green tint colour. Tropical fruit salad with whiffs of guava and yellow apple on the nose with a zesty firm balance of fruit salad that lingers in the mouth.

## Chemical Analysis

Alc. : 11.96%vol  
TA: 5.3g/l

Res Sugar : 8.6g/l  
pH: 3.49

# THEUNISKRAAL

*Making*  
Memories Since 1948.

## SAUVIGNON BLANC 2022

*Winemaker:* Andries Jordaan

*Appellation:* Tulbagh

*Grape varietal:* Sauvignon Blanc

www.theuniskraal.co.za

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

e-mail: admin@tkraal.co.za

### 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 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

<i>Alcohol:</i>	12,00 % by vol
<i>Residual sugar:</i>	4.8 g/l
<i>Total acidity:</i>	5.9 g/l
<i>pH:</i>	3.37
<i>Total Extract:</i>	22.5



# THEUNISKRAAL

*Making*  
Memories Since 1948.

## SÉMILLON / CHARDONNAY 2022

*Winemaker:* Andries Jordaan

*Appellation:* Tulbagh

*Grape varieties:* Sémillon (67%), Chardonnay 33%)

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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 350ha with 120ha 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

Both the Sémillon and Chardonnay were harvested mostly from pre-dawn to early morning. The Sémillon was picked in mid February at 21.5° Balling, while the Chardonnay was picked at 23.5° Balling in early February.

Both varieties were vinified individually and received skin contact for six hours. After cold fermentation at 13° to 15°C for 14 to 21 days, the wines remained in stainless steel tanks on the lees without any oak maturation until blending.

### Winemaker's comments

*Colour:* Brilliant with tinges of green.

*Bouquet:* Lemon and lime with undertones of peach, apple and pear.

*Taste:* Fresh and crisp with a complexity of fruit flavours and a lingering aftertaste.

### Food pairing

Excellent enjoyed on its own or served with fish, pork, poultry and light curries.

### Chemical analysis

*Alcohol:* 13 % by vol

*Residual sugar:* 4.6 g/l

*Total acidity:* 6.2 g/l

*pH:* 3.55

*Total Extract:* 28.1g/l

