



MANLEY WINE ESTATE

MANLEY PRIVATE CELLAR CHENIN BLANC 2021

VINTAGE

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

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

Tel: +27 (0)23 007 0009 | Email: office@manleywineestate.co.za

Website: www.manleywineestate.co.za

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



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

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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 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





MANLEY WINE ESTATE

MANLEY PRIVATE CELLAR VIOGNIER 2022

VINTAGE

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

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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THEUNISKRAAL

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Memories Since 1948.

SÉMILLON / CHARDONNAY 2022

Winemaker: Andries Jordaan

Appellation: Tulbagh

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

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Background

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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



Lady 2021

The Lady of Lemberg symbolizes the expressive characters captured by different varieties – the fragrance and richness of Viognier, the finesse of the Hungarian grape Hárslevelü, the Chenin Blanc to impart apricot kernel nuttiness and a touch of freshness from our old Sauvignon Blanc vines.

Light straw colour. Delicate orange blossom aromas entice on entry, with hints of pear, fleshy yellow peach, and roasted almonds, which follow through on the palate.

VITICULTURAL DETAILS

Varietal	Hárslevelü 66%, Viognier 22%, Sauvignon blanc 7%, Chenin blanc 5%,
Soil Type	Alluvial sand on layers of clay Shale clay soils from the valley
Harvesting dates	11, 15, 16 and 21 February, 16 March 2021
Balling	22.5°B – 24°B

VINIFICATION

This wine made in a style with minimum interference. All the grape components were hand harvested and brought to the cellar in small lug boxes. The grapes were bunch sorted, destemmed, and crushed. Juice was settled for 24 hours after which the clean juice was racked and taken to barrels where natural fermentation occurred.

All components matured in barrel on the gross lees for 6 months.

WINE ANALYSIS

Alcohol	14.04%
Residual Sugar	3.4g/l
pH	3.32
Total Acid	5.8g/l

Production	1300 cases (6) bottled under screwcap
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MATURATION

Ready to drink now but will benefit from another 3 to 5 years optimal cellaring.

