

Thelema Rhine Riesling Late Harvest 2008

This wine has a delicious apricot and honeysuckle character, and is lush and soft on the palate.

Perfect to enjoy with dessert or some fine handcrafted cheeses.

variety : Riesling | 100% Rhine Riesling

winery : Thelema Mountain Vineyards

winemaker : _

wine of origin : Stellenbosch

analysis : **alc** : 10.63 % vol **rs** : 135.37 g/l **pH** : 3.34 **ta** : 7.28 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

ageing : It should age well and become much more complex in a few years' time.

in the vineyard : Varietal: Rhine Riesling - clone 239

Rootstock: R99

Soil type: Hutton decomposed granite

Age of vines: Planted 1984

Plant density: 3704 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cms

Yield: 1.566 tons

Irrigation: Drip

Vintage: A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.

about the harvest: Picking date: 8th April

Grape sugar: 30.73 balling

Acidity: 5.21 g/l

pH at harvest: 3.58

in the cellar : Yeasts: WE 14

Fermentation temp: 14.5°C

Method: De-stalk, crush, overnight skin contact, pressed, settled and fermented in stainless steel tanks. Fermentation was stopped at approximately 10% Alcohol leaving us with a residual sugar of 135.37 g/l.

