

Thelema Sutherland Sauvignon Blanc 2011

Juicy melon and mineral flavours. This wine is fragrant and fruity with a dry finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin :

analysis : alc : 13.48 % vol rs : 2.1 g/l pH : 3.35 ta : 6.7 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Maturation Potential: 2010 - 2014

in the vineyard : Varietal: Sauvignon Blanc - 316D, 316A, 317A and 7A
Rootstock: R99 and R110

Soil type: Hutton - decomposed granite

Age of vines: Planted 2003 and 2005

Plant density: 2222 - 2500 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 15cm

Yield: 13.3 t/ha

Irrigation: Supplementary drip

Vintage: Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!

about the harvest: Picking date: 9th - 28th February 2011

Grape sugar: 22 - 23 °B

Acidity: 6.5 - 7.0 g/l

pH at harvest: 3.25 - 3.3

in the cellar : Yeasts: Vin 7, Alchemy 1/2

Fermentation temp: 15°C

Method: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.

