

## Thelema Sauvignon Blanc 2013

A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, grassy palate, all in perfect balance.

As an aperitif, or with delicately flavoured foods like salads, oysters, scallops and chicken.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Thelema Mountain Vineyards  
**winemaker** : Gyles Webb & Rudi Schultz  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.6 % vol   rs : 1.8 g/l   pH : 3.29   ta : 7.1 g/l  
**type** : White   **style** : Dry   **body** : Medium   **taste** : Fragrant  
**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

**ageing** : Drinking well now, and will develop well for 2 years.

**in the vineyard** : Varietal: Sauvignon Blanc - Clones 133 ER, SV 316D, 159C, 11R and 7A  
Rootstock: R99 and R110

Soil: Hutton - decomposed granite

Age of vines: Planted 1985, 1993, 1997, 2002 and 2007

Plant density: 2100 to 3200 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 15cm and Cane Pruning

Yield: Approximately 6.7 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**: 16th February - 5th March

Grape sugar: Average 22.5°B

Acidity: 7.1 g/l

pH at harvest: 3.2

**in the cellar** : Yeasts: Vin 7 / Alchemy 2

Fermentation: Temp 15°C

Method: De-stalk, crushed, pressed, settled & fermented in stainless steel tanks.

