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Thelema Sauvignon Blanc 2013

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

As an apertif, 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.