

## Thelema Rhine Riesling Late Harvest 2009

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** : Sweet **body** : Soft **taste** : Fragrant

**pack** : Bottle **size** : 0 **closure** : Cork

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

**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°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.

