

Thelema Sutherland Viognier / Roussanne 2010

This blend exhibits sun-dried apricot and petal aromas, with rosemary and marzipan undertones. The wine has excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

Lends itself to spicy foods such as Thai cuisine.

variety : Viognier | Viognier / Roussanne

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 3.4 g/l pH : 3.77 ta : 5.5 g/l

type : White **style :** Dry **taste :** Fragrant

pack : Bottle **closure :** Screwcap

ageing : Will keep improving for three years from vintage.

in the vineyard : Varietal Viognier / Roussanne

Root stock 101-14

Soil type Tukululu / Glenrosa

Age of vines Planted 2005, 2006

Trellising 7 wire Perold with moveable foliage wires

about the harvest: One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.

Picking date: 5 March 2010 (Viognier) & 17 February 2010 (Roussanne)

Grape sugar: 22.7 °B (Viognier) & 25.39 °B (Roussanne)

Acidity: 5.2 g/l (Viognier) & 5.31 g/l (Roussanne)

pH at harvest: 3.56 (Viognier) / 3.4 (Roussanne)

in the cellar : Yeasts: VL2 / D522

Fermentation temp: 15 °C

Method: Alcoholic and malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight.

