

Thelema Sutherland Sauvignon Blanc 2012

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

An excellent aperitif, and great with delicately flavoured foods.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Elgin, Sutherland
analysis : alc : 13.5 % vol rs : 2.77 g/l pH : 3.35 ta : 6.0 g/l
type : White **style** : Dry **taste** : Fragrant
pack : Bottle **closure** : Screwcap

ageing : Will develop well for 2 years from vintage date.

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 2010
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 2
Fermentation temp: 15°C
Method: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.

