

Thelema Riesling 2011

Made in a German style, with a fragrant, spicy nose. This wine is slightly sweeter than normal, with lower alcohol (12.44%), and will develop complexity with cellaring.

An excellent aperitif. Also with salads, chicken and mildly spicy dishes.

variety : Riesling | 100% Rhine Riesling

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 12.44 % vol rs : 11.9 g/l pH : 3.17 ta : 7.6 g/l

type : White **style** : Semi Sweet **body** : Light **taste** : Fragrant

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Delicious now but will develop well over the next 10 more years

in the vineyard : Varietal: Rhine Riesling – clone 239

Root stock: R99

Soil type: Hutton – decomposed granite

Age of vines: Planted in 1984

Plant density: 3704 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12cm

Yield: Approximately 6.4 t/ha

Irrigation: Drip

Vintage: Very hot and dry vintage, resulting in an early start of the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!

about the harvest: Picking date: 16th February

Grape sugar: 21.7 °B

Acidity: 6.17 g/l

pH at harvest: 3.29

in the cellar : Yeasts: WE14

Fermentation temp: 14 °C

Method: De-stalk, crush, 12 hours skin contact, pressed, settled and fermented in stainless steel tanks.

Wood maturation: None

