

Thelema Sutherland Sauvignon Blanc 2013

Exhibiting juicy melon and mineral flavours, this is a fragrant and fruity unwooded wine, 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 :

analysis : alc : 14.14 % vol rs : 3.0 g/l pH : 3.43 ta : 6.4 g/l

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

pack : Bottle **size** : 0 **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: 13.8 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: 14 February - 5 March 2013

Grape sugar: 21.5 - 24 °B

Acidity: 6.4 - 9.7 g/l

pH at harvest: 3.19 - 3.4

in the cellar : Yeasts: Vin 7, Alchemy 2

Fermentation temp: 15°C

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

