

Thelema Sutherland Viognier / Roussanne 2011

This blend exhibits the pretty floral characters and sun ripened apricots so typical of a Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's 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 : 14.22 % vol rs : 2.4 g/l pH : 3.11 ta : 5.8 g/l

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

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

ageing : Will keep improving for three years from vintage.

in the vineyard : Varietal Viognier / Roussanne

Root stock 101-14

Soil type Tukulu / Glenrosa

Age of vines Planted 2005, 2006

Trellising 7 wire Perold with moveable foliage wires

about the harvest:

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!

Picking date: 16 February 2011 (Viognier) & 4 March 2011 (Roussanne)

Grape sugar: 22.5 °B (Viognier) & 24.5 °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. Fermented and matured in 2nd and 3rd fill barrels.

