

Thelema Sauvignon Blanc 2014

A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, grassy palate, all in perfect balance.

As an aperitif, or with delicately flavoured foods like salads, oysters, scallops and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 13.98 % vol rs : 1.88 g/l pH : 3.31 ta : 3.31 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Drinking well now, and will develop well for 2 years.

in the vineyard : Plated: Planted 1985, 1993, 1997, 2002 and 2007

Varietal: Sauvignon Blanc - Clones 133 ER, SV 316D, 159C, 11R and 7A

Rootstock: R99 and R110

Soil: Hutton - decomposed granite

Age of vines: Planted 1985, 1993, 1997, 2002 and 2007

Plant density: 2100 to 3200 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 15cm and Cane Pruning

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 Dates: 20 - 26th February

Grape sugar: Average 22.5°B

Acidity: 6.9 g/l

pH at harvest: 3.3

in the cellar : Yeasts: Vin 7 / Alchemy 2

Fermentation: Temp 15°C

Method: De-stalk, crushed, pressed, settled & fermented in stainless steel tanks.

