

Thelema Sutherland Viognier / Roussanne 2013

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms are so typical of our Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complemented 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 | 60% Viognier, 40% Roussanne

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 13.75 % vol rs : 2.1 g/l pH : 3.31 ta : 6.0 g/l

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

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

ageing : Will keep improving for three years from vintage.

in the vineyard : Varietal Viognier / Roussanne

Root stock 101-14

Soil type Tukulú / Glenrosa

Age of vines Planted 2005, 2006

Plant density 2500 vines/ha

Trellising 7 wire Perold with moveable foliage wires

Pruning Spur

Yield Viognier 15 t/ha / Roussanne 12 t/ha

Irrigation Supplementary drip

about the harvest:

Vintage: Cool start to season delaying harvest by a week or so leading to an exceptional vintage with white wines of great purity, elegance and concentration.

Picking date: 6 March 2013 (Viognier) & 28 March 2013 (Roussanne)

Grape sugar: 22.5 °B (Viognier) & 22.3 °B (Roussanne)

Acidity: 5.6 g/l (Viognier) & 6.5 g/l (Roussanne)

pH at harvest: 3.3 (Viognier) / 3.3 (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.

