

Thelema Sutherland Riesling 2018

Fragrant and inviting on the nose. Characteristic aromas of orange blossom and lime, with flavours of white peach and pure minerality on the palate.

Enjoy as an aperitif or with salads, chicken and mildly spicy dishes.

variety : Riesling | 100% Rhine Riesling

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Elgin

analysis : alc : 12.5 % vol rs : 5.4 g/l pH : 3.02 ta : 7.2 g/l

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

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

ageing : Enjoy now through to 2029

in the vineyard : Root stock: Mgt 101-14

Soil type: Tukululu

Age of vines: Planted August 2004

Plant density: 2.7m x 1.6m

Trellising: 7 Wire Perold, with moveable foliage wires

Pruning: Spur pruning

Yield: 11.0 t/ha

Irrigation: Drip

Vintage: A moderate summer with very little rain resulting in ideal growing conditions for grapes.

about the harvest: Picking date: 26 February 2018

Grape sugar: 20.90 °B

Acidity: 8.21 g/l

pH at harvest: 3.10

in the cellar :

Yeasts: WE14

Fermentation temp: 14 °C

De-stalk, crush to press, cold settling followed by fermentation in tank.

