

Thelema Sutherland Sauvignon Blanc 2019

Prominent aromas of fresh citrus and passion fruit. These follow through on the palate with a lovely long mineral finish. This wine is fragrant and fruity with a dry, zesty 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 : 13.0 % vol rs : 3.3 g/l pH : 3.15 ta : 7.4 g/l

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

pack : Bottle **size :** 750ml **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: 12.6 t/ha

Irrigation: Supplementary drip

Vintage: Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour

about the harvest: Picking date: 5 February

Grape sugar: 22.4 °B

Acidity: 7.81 g/l

pH at harvest: 3.19

in the cellar : Yeasts: Vin 7, Alchemy 2

Fermentation temp: 15°C

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

