

Thelema Sutherland Viognier / Roussanne 2016

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 complimented by this wine's excellent texture and complexity.

Lends itself to spicy foods such as Thai cuisine.

variety : Viognier | 80% Viognier, 20% Roussanne

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.09 ta : 6.8 g/l

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

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

ageing : Will keep improving for six years from vintage.

in the vineyard : Varietal Viognier / Roussanne

Root stock: Mgt 101-14

Soil type: Tukulu / Glenrosa

Age of vines: Planted August 2005/6

Plant density: 2500 vines/ha

Trellising: 7 wire Perold with moveable foliage wires

Yield: 11 - 12 t/ha

Irrigation: Supplementary drip Vintage

about the harvest: Picking date: 14-18.02.2016 (Viognier) 17-18.02.2016 (Roussanne)

Grape sugar: 23.7 °B (Viognier) 22.6 °B (Roussanne)

Acidity: 4.81 g/l (Viognier) 5.85 g/l (Roussanne)

pH at harvest: 3.48 (Viognier) 3.42 (Roussanne)

in the cellar : Yeasts: QA23

Fermentation temp: 13 °C

Alcoholic and 100% 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.

