

Thelema Riesling 2017

We make this Riesling in an unwooded, off dry style. The nose shows fragrant spice and aromas of yellow fruit and lime. The palate is juicy with delicately balanced sweetness and acidity.

An excellent aperitif. Also with salads, chicken and mildly spicy dishes.

variety : Riesling | 100% Rhine Riesling

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : **alc** : 12.5 % vol **rs** : 7.3 g/l **pH** : 3.23 **ta** : 6.9 g/l

type : White **style** : Semi Sweet **body** : Light **taste** : Fragrant

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

ageing : Delicious now but will develop well over the next 10 more years.

in the vineyard : Root stock: R99

Soil type: Hutton – decomposed granit

Age of vines: Planted in 1984

Plant density: 3704 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12cm

Yield: Approximately 6.6 t/ha

Irrigation: Drip

Vintage: Cool nights throughout the growing season with dry warm days resulted in healthy grapes with smaller berries with great intensity of flavour.

in the cellar : Yeasts: WE14

Fermentation temp: 14 °C

Method: De-stalk, crush, 12 hours skin contact, pressed, settled and fermented in stainless steel tanks.

Wood maturation: None

