

## Thelema Sauvignon Blanc 2019

A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, zesty palate, all in perfect balance.

As an aperitif or with delicately flavoured foods like salads, oysters, scallops and chicken.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Thelema Mountain Vineyards  
**winemaker** : Gyles Webb & Rudi Schultz  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.5 % vol   rs : 3.1 g/l   pH : 3.11   ta : 7.1 g/l  
**type** : White   **style** : Dry   **body** : Medium   **taste** : Fragrant  
**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

**ageing** : Drinking well now, and will develop well for 3 years.

**in the vineyard** : Rootstock: R99 and R110  
Soil: Hutton - decomposed granite  
Age of vines: Planted 1985, 1993, 1997, 2002 and 2007  
Plant density: 2100 to 3200 vines per hectare  
Trellising: Vertical hedge  
Pruning: 2-bud spurs every 15cm and Cane Pruning  
Yield: Approximately 5-7 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 Dates: 1st February 2019  
Grape sugar: Average 22.4 °B  
Acidity: 8.6 g/l  
pH at harvest: 3.0 - 3.27

**in the cellar** : Yeasts: Vin 7 / Alchemy 2  
Fermentation Temp: 14 °C  
Method: De-stalked, crushed, pressed, settled & fermented in stainless steel tanks.

