



THELEMA

SUTHERLAND SAUVIGNON BLANC

2005

Viticultural Practices

Varietal	: Sauvignon Blanc
Root stock	: R99 and R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 2002
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 5 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to cool season
Picking date	: 11th to 17th of Feb
Grape sugar	: Average of 22.0 degrees Balling
Acidity	: Average of 8.0 g/l
pH at harvest	: Average of 3,3

Winemaking Practices

Yeasts	: R2 (100%)
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,7 g/l
pH	: 3,4
Total acid	: 6,8 g/l
Alcohol	: 13.31% by volume
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

"This is the first crop from our vineyards in Elgin. The wine has a lovely fragrant nose of honeysuckle and a gorgeous minerally palate with a sweet impression. The finish is crisp and long. Drink it when it's still young and lively."

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