



THELEMA

RHINE RIESLING LATE HARVEST 2006

Viticultural Practices

Varietal	: Rhine Riesling – clone 239
Root stock	: R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1984
Plant density	: 3700 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 4 tons per ha
Irrigation	: None
Vintage	: Moderate with a long ripening period
Picking date	: 4th May
Grape sugar	: 28.1 degrees Balling
Acidity	: 5.41 g/l
pH at harvest	: 3,29

Winemaking Practices

Yeasts:	: WE 14
Fermentation Temp	: About 14 degrees C
Method	: De-stalk, crush, 12 hours cold skin contact with enzymes. Press to settling tanks, fermented in tank.
Wood maturation	: None

Wine details

Residual Sugar	: 103.0 g/l
pH	: 3,46
Total acid	: 6.6 g/l
Alcohol	: 10.5% by volume
Maturation Pot	: Should develop in bottle for years to come.

Winemaker's comments

"Sweeter and richer than the usual Alsatian style. This wine has a delicious apricot and honey-suckle character, and is lush and soft on the palate. It should age well and become much more complex in a few years time."