



# THELEMA

## RHINE RIESLING LATE HARVEST

### 1998

#### 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	: Very dry and hot
Picking date	: 26 <sup>th</sup> February
Grape sugar	: 23,5 degrees Balling
Acidity	: 6,5 g/l
pH at harvest	: 3,30

#### Winemaking Practices

Yeasts:	: Vin 13
Fermentation Temp	: About 14 degrees C
Method	: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

#### Wine details

Residual Sugar	: 24,7 g/l
pH	: 3,19
Total acid	: 6,3 g/l
Alcohol	: 12,46% by volume
Maturation Pot	: Should peak in about 2002

#### Winemaker's comments

"This unusually hot vintage forced us to change our Riesling style in 1998, so this wine is much sweeter and richer than the usual Alsatian style of the past. It should age well and become much more complex in a few years time."

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