



THELEMA
RHINE RIESLING
2001

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 8 tons per ha
Irrigation	: None
Vintage	: Dry and hot
Picking date	: 28 th February
Grape sugar	: 21 degrees Balling
Acidity	: 5.8 g/l
pH at harvest	: 3,30

Winemaking Practices

Yeasts	: NT 7
Fermentation temp	: About 15 degrees C
Method	: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

Wine details

Residual Sugar	: 3.3 g/l
pH	: 3,3
Total acid	: 6,0 g/l
Alcohol	: 13% by volume
Maturation Pot	: Should peak in about 2007

Winemaker's comments

"This is a beautiful, off-dry Riesling in the Alsatian style, that will reward good cellaring. It's an unusual style for this country, but well-worth exploring – these turn out to be wonderful wines after a few years in the bottle."

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