



THELEMA

RHINE RIESLING

2005

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 6 tons per ha
Irrigation	: Drip
Vintage	: Moderate with long ripening period
Picking date	: 8 th & 10 th of February
Grape sugar	: Average of 22.4 degrees Balling
Acidity	: Average of 6.4 g/l
pH at harvest	: Average of 3,3

Winemaking Practices

Yeasts	: Vin 7
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	: 5.8 g/l
pH	: 3,17
Total acid	: 6.2 g/l
Alcohol	: 13.06% by volume
Maturation Pot	: Should peak in about 2010

Winemaker's comments

"Kept in the bottle for 12 months before release. Showing lovely classic Riesling characteristics – velvety apricot, orange rind and blossoms. Dry, with just a hint of sweetness."

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