



THELEMA

RHINE RIESLING

2007

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 4.5 tons per ha
Irrigation	: Drip
Vintage	: 2007
Picking date	: 21 st February
Grape sugar	: 20.76 balling
Acidity	: 5.96
pH at harvest	: 3.4

Winemaking Practices

Yeasts	: We 14
Fermentation temp	: 14 celcius
Method	: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

Wine details

Residual Sugar	: 12.3g/l
pH	: 3.23
Total acid	: 5.9g/l
Alcohol	: 11.76% by volume
Maturation Pot	: Should peak in about 2010

Winemaker's comments

"Made in a German style, with a fragrant, spicy nose. This wine is slightly sweeter than normal, with lower alcohol (11.5%), and will develop complexity with cellaring."