



THELEMA
RHINE RIESLING
1994

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 15 cms
Yield	: Approximately 8 tons per ha
Irrigation	: None
Picking date	: 2 nd February
Grape sugar	: 21 degrees Balling
Acidity	: 7,0 g/l
pH at harvest	: 3,2

Winemaking Practices

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

Wine details

Residual Sugar	: 4,0 g/l
pH	: 2,96
Total acid	: 6,9 g/l
Alcohol	: 12,38% by volume
Maturation Pot	: Should peak in about 1997

Winemaker's comments

"Shows some terpene character which will probably develop further with ageing. Generally a very nice balance of fruit, acidity and sweetness which is a good accompaniment to a meal. Will improve in the bottle for many years to come."

Visit us online: <http://www.thelema.co.za>