



THELEMA
RHINE RIESLING
1996

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 7,4 tons per ha
Irrigation	: None
Picking date	: 29 th February
Grape sugar	: 23,2 degrees Balling
Acidity	: 6,9 g/l

Winemaking Practices

Method	: De-stalk, crush, pressed, settled and fermented in stainless steel tanks.
Wood maturation	: None

Wine details

Residual Sugar	: 1,8 g/l
pH	: 3,34
Total acid	: 6,5 g/l
Alcohol	: 13,86% by volume
Maturation Pot	: Should peak in about 2000

Winemaker's comments

"This is an intensely concentrated Riesling that will reward many years of cellaring. The terpene character is already strong and this will develop further. It is dry, in the Alsatian style, and rather unusual for this country – a collector's item."

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