



THELEMA
RHINE RIESLING
1997

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	: Cool rainy spring and cool, slow ripening season
Picking date	: 19 th March
Grape sugar	: 21 degrees Balling
Acidity	: 8,5 g/l

Winemaking Practices

Yeasts:	: Vin 13
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	: 2,1 g/l
pH	: 3,2
Total acid	: 6,1 g/l
Alcohol	: 12,38% by volume
Maturation Pot	: Should peak in about 2000

Winemaker's comments

"This is a beautiful, 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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