



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA RIESLING

2010

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	Rhine Riesling – clone 239
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1984
Plant density	3704 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 6.3 t/ha
Irrigation	Drip
Vintage	One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.
Picking date	19 th February
Grape sugar	20.3 °B
Acidity	8.87 g/l
pH at harvest	3.18

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush, 12 hours skin contact, pressed, settled and fermented in stainless steel tanks.
Wood maturation	None

WINE DETAILS

Residual Sugar	9.4 g/l
pH	3.34
Total acid	6.4 g/l
Alcohol	11.89% by volume
Maturation Pot	2011 – 2019

WINEMAKER'S COMMENTS

“Made in a German style, with a fragrant, spicy nose. This wine is slightly sweeter than normal, with lower alcohol (11.89%), and will develop complexity with cellaring.”