



# THELEMA

## SAUVIGNON BLANC

### 2000

#### Viticultural Practices

Varietal	: Sauvignon Blanc – “weerstasie” clone
Root stock	: R99 and R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1984, 1985 & 1993
Plant density	: 3200 to 3700 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 9 tons per ha
Irrigation	: Supplementary drip
Vintage	: Dry and hot
Picking date	: 14 <sup>th</sup> to 17 <sup>th</sup> February
Grape sugar	: Average of 22,5 degrees Balling
Acidity	: Average of 7,5 g/l
pH at harvest	: Average of 3,3

#### Winemaking Practices

Yeasts	: Vin 7 (85%) and Vin 13 (15%)
Fermentation temp	: About 15 degrees C
Method	: De-stalk, crush, skin-contact, pressed, settled & fermented in s/s tanks

#### Wine details

Residual Sugar	: 1,8 g/l
pH	: 3,25
Total acid	: 6,7 g/l
Alcohol	: 13,65% by volume
Wood ageing	: None
Maturation Pot	: Should be drunk within the next 2 years

#### Winemaker's comments

“We want this wine to be fresh, crisp, full of delicious gooseberry, melon and guava flavours and ready to be enjoyed young.”

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