



THELEMA

SAUVIGNON BLANC

2001

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	: Good to begin with, then it got quite hot.
Picking date	: 9 th to 27 th 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	: 1,4 g/l
pH	: 3,3
Total acid	: 6,1 g/l
Alcohol	: 13,5% 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. Probably our best Sauvignon Blanc since 1997.”

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