



THELEMA

SAUVIGNON BLANC

2002

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 6 tons per ha
Irrigation	: Supplementary drip
Vintage	: Cool, wet, difficult
Picking date	: 11 th to 27 th February
Grape sugar	: Average of 23,0 degrees Balling
Acidity	: Average of 8 g/l
pH at harvest	: Average of 3,3

Winemaking Practices

Yeasts	: Vin 7 (85%) and Vin 13, R2, VL3
Fermentation temp	: About 15 degrees C
Method	: De-stalk, crush, skin-contact, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,9 g/l
pH	: 3,4
Total acid	: 7,5 g/l
Alcohol	: 13,5% by volume
Wood ageing	: None
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“This wine is more herbaceous than normal, owing to the vintage conditions, but still shows lovely tropical flavours and crisp acidity. Best to enjoy it when it's young.”

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