



THELEMA

SAUVIGNON BLANC

2003

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 8 tons per ha
Irrigation	: Supplementary drip
Vintage	: Good weather at flowering and mild conditions during ripening – overall a very good vintage
Picking date	: 30 th January to 27 th February
Grape sugar	: Average of 22,8 degrees Balling
Acidity	: Average of 8 g/l
pH at harvest	: Average of 3,3

Winemaking Practices

Yeasts	: Vin 7 (40%) and Vin 13 (60%)
Fermentation temp	: About 15 degrees C
Method	: De-stalk, crush, skin-contact, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,7 g/l
pH	: 3,27
Total acid	: 6,7 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 has vibrant gooseberry and grapefruit flavours and a lovely creamy texture. Drink now while it is still crisp and fruity.”

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