



THELEMA

SAUVIGNON BLANC

2005

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 8.3 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to cool season
Picking date	: 2nd of Feb to 17th of Feb
Grape sugar	: Average of 22.5 degrees Balling
Acidity	: Average of 7.0 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: Vin 13 (50%) Vin 7 (32%) R2 (9%) and VL3 (9%)
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,9 g/l
pH	: 3,24
Total acid	: 6,8 g/l
Alcohol	: 14.11% by volume
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“This wine is fresh, crisp and full of delicious gooseberry, melon and pineapple flavours. It gives the impression of sweetness, but it's actually bone-dry. Drink young when it still has this exuberant character.”

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