



# THELEMA

## SAUVIGNON BLANC

2007

### 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 12 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to cool season
Picking date	: 31 <sup>st</sup> of January to 16 <sup>th</sup> of February
Grape sugar	: Average of 22.0 degrees Balling
Acidity	: Average of 7.0 g/l
pH at harvest	: Average of 3,3

### Winemaking Practices

Yeasts	: Vin 7 (90%) R2 (10%)
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, pressed, settled & fermented in s/s tanks.

### Wine details

Residual Sugar	: 1.8 g/l
pH	: 3,44
Total acid	: 5.7 g/l
Alcohol	: 13.12% by volume
Maturation Pot	: Should be drunk within the next 2 years

### Winemaker's comments

“A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, grassy palate, all in perfect balance.”

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