



# THELEMA

SAUVIGNON BLANC

2008

## 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 warm vintage with showers during latter part of harvest
Picking dates	: 6 <sup>th</sup> – 20 <sup>th</sup> February
Grape sugar	: ave 22 balling
Acidity	: 6.5g/l
pH at harvest	: 3.3

## Winemaking Practices

Yeasts	: Alchemy1/2 , Vin 7
Fermentation temp	: 15 celcius
Method	: De-stalk, crush, pressed, settled and fermented in stainless steel tanks

## Wine details

Residual Sugar	: 1.36g/l
pH	: 3.37
Total acid	: 5.7g/l
Alcohol	: 13.25% 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.”