



THELEMA

SAUVIGNON BLANC

1994

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	: None
Vintage	: Particularly hot and dry year; initially thought to be a poor year for the variety, but our excellent vineyards pulled us through
Picking date	: 8 th to 11 th February 1994
Grape sugar	: Average of 22,6 degrees Balling
Acidity	: Average of 8,3 g/l
pH at harvest	: Average of 3,18

Winemaking Practices

Yeasts	: Vin 7 (75%) and Vin 13 (25%)
Fermentation temp	: About 13 degrees C
Method	: De-stalk, crush, skin-contact, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,9 g/l
pH	: 3,17
Total acid	: 6,1g/l
Alcohol	: 13,81% by volume
Wood ageing	: None
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“We want this wine to be fresh, full of delicious fruity flavours and ready to be drunk young – I think this vintage we've got it right, so don't wait to long to enjoy this beauty!”

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