



THELEMA

SAUVIGNON BLANC

1997

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 12 cms
Yield	: Approximately 9 tons per ha
Irrigation	: None
Vintage	: Cool, rainy spring, lots of fungal diseases, and slow ripening
Picking date	: 14 th to 25 th March
Grape sugar	: Average of 22,5 degrees Balling
Acidity	: Average of 8,5 g/l
pH at harvest	: Average of 3,2

Winemaking Practices

Yeasts	: Vin 7
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, skin-contact, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 2,0 g/l
pH	: 3,37
Total acid	: 7,3g/l
Alcohol	: 13,3% by volume
Wood ageing	: 2% Fermented in American oak barrels
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“This is meant to be fresh, fruity, crisp and delicious, suitable for drinking on its own as an aperitif, or to be enjoyed with salads, oysters, and light meals.”

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