



THELEMA

SAUVIGNON BLANC

1998

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 9 tons per ha
Irrigation	: Supplementary
Vintage	: Dry and hot
Picking date	: 18 th to 3 rd March
Grape sugar	: Average of 23,0 degrees Balling
Acidity	: Average of 8 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: Vin 7 (85%) and Vin 13 (15%)
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1,8 g/l
pH	: 3,4
Total acid	: 6,2 g/l
Alcohol	: 13,3% by volume
Wood ageing	: 2% fermented in barrel
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“We want this wine to be fresh, crisp, full of delicious gooseberry, melon and guava flavours and ready to be enjoyed young.”

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