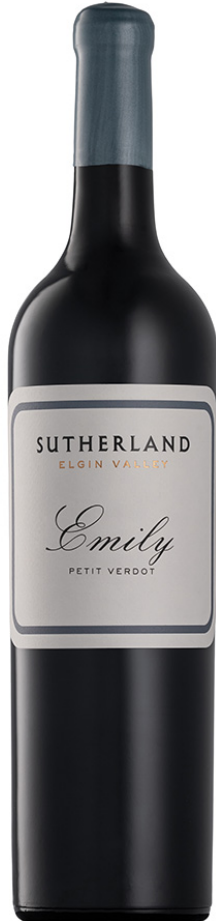


SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Emily Petit Verdot 2020

After establishing Thelema Mountain Vineyards as an iconic Stellenbosch winery, winemaker Gyles Webb started Sutherland Vineyards as an exciting new venture in the cool-climate region of Elgin. Crafted from the finest lots, the Reserve Collection bears tribute to Gyles' four beloved granddaughters. Strong, untamed and spirited, this wine is named after Emily Edna Hilton (The Feisty One) – Gyles' second granddaughter. The Emily Petit Verdot ushers in the third generation of family and a new season to explore the exceptional.

FOOD PAIRING

A perfect partner to your herb crusted lamb kebab.

WINEMAKER'S COMMENTS

An intense melange of white pepper, violets and dark chocolate on the nose that leads to a toasted tobacco and cigar box finish on the palate. A serious wine that would own a place in any cellar.

VITICULTURAL PRACTICES

| | |
|---------------|--|
| Varietal | Petit Verdot 100% |
| Root stock | Mgt 101-14 |
| Soil type | Tukulu |
| Age of vines | Planted 2005 |
| Plant density | 2353 vines per ha |
| Trellising | 7 wire Perold system, with movable foliage wires. |
| Yield | 10.5 t/ha |
| Irrigation | Supplementary drip |
| Vintage | Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour |
| Picking date | 26 February 2020 |
| Grape sugar | 24.9 °B |
| Acidity | 7.36 g/l |
| pH at harvest | 3.4 |

WINEMAKING PRACTICES

| | |
|-------------------|---|
| Yeasts | Alchemy 4 |
| Fermentation temp | 28 °C |
| Method | De-stalked, hand sorting of berries, crushed and pumped into stainless steel tanks, pumped over for 5 days once per day, left for 2 days before pressing. Racked to barrel for malolactic fermentation. Wine spends 18 months in 225l new French oak barrels. |

WINE DETAILS

| | |
|----------------|---------|
| Residual sugar | 1.2 g/l |
| pH | 3.58 |
| Total acidity | 5.8 g/l |
| Alcohol | 14% |