

SUTHERLAND

VINEYARDS

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Sutherland Grenache 2023

Bright red cherry and raspberry aromas lead on the nose, supported by subtle hints of white pepper and dried herbs. The palate is medium bodied with fine tannins, fresh acidity, and a pure, linear fruit profile. A clean, precise finish reflects the cool Elgin climate.

FOOD PAIRING

Perfect with herb-roasted lamb, grilled Mediterranean vegetables, or a mushroom and thyme risotto.

VITICULTURAL PRACTICES

Varietal	Grenache - Clones GR136
Root stock	Mgt
Soil type	Glenrosa
Age of vines	Planted 2006
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	10.47 t/ha
Irrigation	Supplementary drip
Vintage	Drier conditions limited berry mass and subsequently yields but also ensured outstanding quality.
Picking date	2 - 14 February 2023
Grape sugar	24.5°B
Acidity	5.9 g/l
pH at harvest	3.27

WINEMAKING PRACTICES

Yeasts	IMelody / Alchemy 4
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, pumped into stainless steel tanks, punch downs being done twice a day, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	10 months in older barrels.

WINE DETAILS

Residual sugar	4.0 g/l
pH	3.33
Total acid	6.2 g/l
Alcohol	14.5 %