

SUTHERLAND

VINEYARDS

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Sutherland Lisa Grenache 2017

An assembly of roses and ripe raspberries welcomes you in the glass with subtle cinnamon and nutmeg notes. Fine ripe tannins leads to an elegant acidity that creates a reserved, linear wine.

FOOD PAIRING

A true soulmate to Melanzana Parmigiana.

VITICULTURAL PRACTICES

Varietal	Grenache clone - Gr136
Root stock	Mgt 101-14
Soil type	Glenrosa
Age of vines	Planted 2006
Plant density	2150 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	6.5 t/ha
Irrigation	Supplementary drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	07 March - 09 March 2017
Grape sugar	25.5 °B
Acidity	6.41 g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	Natural occurring yeast
Fermentation temp	24 °C
Method	Large percentage whole berry ferment to get primary fruit. Aerated pump over in the morning and non-aerated pumped over in the afternoon because we want to get dry fine tannin extraction. To obtain the correct oak and tannin ratio the free run is taken into older barrels for 17 months.

WINE DETAILS

Residual sugar	2.1 g/l
pH	3.32
Total acidity	6.4 g/l
Alcohol	15%