

SUTHERLAND

VINEYARDS

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Sutherland Pinot Noir 2013

The wine shows pure strawberry fruit aromas and a lovely perfumed forest floor characters and hints of smoky spice. Bright berry fruit and spice on the palate, with a long, refined finish.

MATURATION

Will continue improving for 5 years.

FOOD PAIRING

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

WINEMAKER'S COMMENTS

This Pinot Noir was aged in French oak barrels for 9 months. The wine shows pure strawberry fruit aromas and a lovely perfumed forest floor characters and hints of smoky spice. Bright berry fruit and spice on the palate, with a long, refined finish.

VITICULTURAL PRACTICES

Varietal	Pinot Noir
Root stock	101 - 14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	10 t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening the same time. A tough vintage for the winery crews!
Picking date	14 -15 February 2013
Grape sugar	22.9 - 23.7 °B
Acidity	5.66 - 6.0 g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, punched down for 5 days, racked to barrel for malolactic fermentation.
Wood Maturation	9 months in barrel. 15 % new French oak, balance 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.6 g/l
pH	3.50
Total acid	5.5 g/l
Alcohol	13.5%
Maturation	Should peak around 2019