

# SUTHERLAND

## VINEYARDS

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## Sutherland Pinot Noir Reserve 2016

Polished crimson with inviting traces of cassia, anise and cloves all enfolded by sour black cherries and layers of dark red fruit.

### MATURATION

Potential to develop beautifully over the next 8 years.

### FOOD PAIRING

Try with wild mushroom risotto or roast pork with herbs and fennel.

### VITICULTURAL PRACTICES

Varietal	Pinot Noir clone - 777
Root stock	Mgt 101-14
Soil type	Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	6.6 t/ha
Irrigation	Supplementary drip Vintage
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	26 January 2016
Grape sugar	23.3 °B
Acidity	4.58 g/l
pH at harvest	3.55

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeast
Fermentation temp	24 °C
Method	De-stalk, hand sorting of berries, partially crushed followed by a three day cold soak. We then inoculate and perform punch downs twice a day up till fermented dry. Pressed to French oak barrel for malolactic fermentation. A limited amount of barrels are selected to make up the reserve. 40% of the wood is new French oak.

### WINE DETAILS

Residual sugar	2.60 g/l
pH	3.36
Total acidity	6.1 g/l
Alcohol	13.0%
Maturation	Enjoy now through to 2027

### WINEMAKER'S COMMENTS

Polished crimson with inviting traces of cassia, anise and cloves all enfolded by sour black cherries and layers of dark red fruit. A limited amount of barrels are selected after nine months of maturation to make up the Pinot Noir Reserve.