

SUTHERLAND

VINEYARDS

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Sutherland Riesling 2014

Fragrant and inviting on the nose. Characteristic aromas of orange blossom and lime, with flavours of white peach and pure minerality on the palate.

MATURATION

Potential to develop beautifully over the next 10 years.

FOOD PAIRING

Enjoy as an aperitif or with salads, chicken and mildly spicy dishes.

WINEMAKER'S COMMENTS

Fragrant and inviting on the nose. Characteristic aromas of orange blossom and lime, with flavours of white peach and pure minerality on the palate. Well balanced and pretty, with a long finish. Will reward cellaring.

VITICULTURAL PRACTICES

Varietal	Riesling
Root stock	Mgt 101-14
Soil type	Tukulu
Age of vines	Planted August 2004
Plant density	2.7m x 1.6m
Trellising	7 Wire Perold, with moveable foliage wires
Pruning	Spur pruning
Yield	13.7 t/ha
Irrigation	Drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking date	15 March 2014
Grape sugar	21.38 °B
Acidity	6.86 g/l
pH at harvest	3.28

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush to press, cold settling followed by fermentation in tank.
Production	8203 bottles

WINE DETAILS

Residual sugar	4.9 g/l
pH	3.03
Total acid	6.4 g/l
Alcohol	12.48%
Maturation	Drink now through 2018