

SUTHERLAND

VINEYARDS

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Sutherland Riesling 2017

Sutherland Riesling is fragrant and inviting on the nose with characteristic aromas of orange blossom and lime. The palate shows flavours of white peach, hints of citrus and elegant minerality.

MATURATION

Potential to develop beautifully over the next 10 years.

FOOD PAIRING

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

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	11.0 t/ha
Irrigation	Drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	25 February 2017
Grape sugar	20.30 °B
Acidity	7.3 g/l
pH at harvest	3.10

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalked & crushed to our closed press. The juice was cold settled overnight and fermentation in stainless steel tanks to retain the freshness.

WINE DETAILS

Residual sugar	7.4 g/l
pH	3.18
Total acid	6.2 g/l
Alcohol	12.85%
Maturation	Enjoy now through to 2022

WINEMAKER'S COMMENTS

This Riesling is fragrant and inviting on the nose with characteristic aromas of orange blossom, lime, white peach and shows lovely minerality on the palate. It is well balanced with a long finish and will reward cellaring.