

SUTHERLAND

VINEYARDS

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Sutherland Riesling 2021

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.

FOOD PAIRING

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

VITICULTURAL PRACTICES

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|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Varietal | Riesling |
| Root stock | Mgt 101-14 |
| Soil type | Tukulu |
| Age of vines | Planted August 2004 |
| Plant density | 2300 vines |
| Trellising | 7 Wire Perold, with moveable foliage wires |
| Pruning | Spur pruning |
| Yield | 5.6 t/ha |
| Irrigation | Drip Irrigation |
| Vintage | One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness. |
| Picking date | 26 February 2021 |
| Grape sugar | 21°B |
| Acidity | 8.98 g/l |
| pH at harvest | 3.04 |

WINEMAKING PRACTICES

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|-------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| Yeasts | QA23 |
| 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

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|----------------|---------|
| Residual sugar | 6.0 g/l |
| pH | 2.77 |
| Total acid | 7.9 g/l |
| Alcohol | 12.5% |