

SUTHERLAND

VINEYARDS

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Sutherland Riesling 2023

Sutherland Riesling is fragrant and inviting on the nose with characteristic aromas of orange blossom and lime, white peach and hints of citrus. The palate has nice texture, and the residual sweetness stands firm against the prominent limey acidity.

FOOD PAIRING

Asian-style salads with coriander and lime pair really well as do Thai fish cakes.

VITICULTURAL PRACTICES

Varietal	Riesling - Clones 293
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	8.2 t/ha
Irrigation	Drip Irrigation
Vintage	Apart from some warmer days during December and January, we experienced a relatively cool season, ideal for achieving optimal berry and seed ripeness.
Picking date	17 - 24 March 2023
Grape sugar	20.4°B
Acidity	7.34 g/l
pH at harvest	3.2

WINEMAKING PRACTICES

Yeasts	WE 14
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	7.6 g/l
pH	3.06
Total acid	7.8 g/l
Alcohol	12.5%