

SUTHERLAND

VINEYARDS

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Sutherland Riesling 2026

Fragrant notes of lime zest, orange blossom and white peach lead on the nose. The palate is finely textured with vibrant acidity balanced by a touch of residual sweetness, offering clarity and length.

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	11.6 t/ha
Irrigation	Drip Irrigation
Vintage	A moderate summer with minimal heat spikes and careful canopy management supported complex flavour development and uniform ripeness at harvest.
Picking date	19 February 2026
Grape sugar	22°B
Acidity	7.4 g/l
pH at harvest	3.0

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	6.5 g/l
pH	2.93
Total acid	7.4 g/l
Alcohol	13 %