

SUTHERLAND

VINEYARDS

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Sutherland Sauvignon Blanc 2012

Exhibiting juicy melon and mineral flavours, this is a fragrant and fruity unwooded wine, with a dry finish.

MATURATION

Will develop well for 2 years from vintage date.

FOOD PAIRING

An excellent aperitif, and great with delicately flavoured foods.

VITICULTURAL PRACTICES

Varietal	Sauvignon Blanc – 316D, 316A, 317A and 7A
Root stock	R99 and R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 2003 and 2005
Plant density	2222 – 2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	13.3 t/ha
Irrigation	Supplementary 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	9th – 28th February 2010
Grape sugar	22 – 23 °B
Acidity	6.5 – 7.0 g/l
pH at harvest	3.25 – 3.3

WINEMAKING PRACTICES

Yeasts	Vin 7, Alchemy 2
Fermentation temp	15 °C
Method	De-stalk, crush, pressed, settled & fermented in stainless steel tanks.

WINE DETAILS

Residual Sugar	2.77 g/l
pH	3.35
Total acid	6.0 g/l
Alcohol	13.5 % by volume
Maturation Pot	2012 - 2016

WINEMAKER'S COMMENTS

Juicy melon and mineral flavours. This wine is fragrant and fruity with a dry finish.