

SUTHERLAND

VINEYARDS

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Sutherland Sauvignon Blanc 2014

Prominent aromas of fresh citrus and passion fruit. These follow through on the palate with a lovely long mineral finish. This wine is fragrant and fruity with a dry, zesty finish.

MATURATION

Will develop well for 2 years from vintage date.

FOOD PAIRING

An excellent aperitif, and great with delicately flavoured foods.

WINEMAKER'S COMMENTS

Fragrant aromas of fresh citrus and passion fruit. These follow through on the palate with a lovely long mineral finish.

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	13.8 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	26th February – 12th March
Grape sugar	22.2 – 22.7 °B
Acidity	6.0 – 7.0 g/l
pH at harvest	3.2 – 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	1.44 g/l
pH	3.34
Total acid	5.6 g/l
Alcohol	13.1 % by volume
Maturation Pot	2014 - 2017