

# SUTHERLAND

## VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA  
TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Sutherland Sauvignon Blanc 2015

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.

### 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	12.6 t/ha
Irrigation	Supplementary drip
Vintage	The earliest recorded harvest in Sutherland history! Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	4th – 16th February
Grape sugar	21.0 – 23 °B
Acidity	6.7 – 8.7 g/l
pH at harvest	3.1 – 3.28

### 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	3.6 g/l
pH	3.21
Total acid	7.4 g/l
Alcohol	12.00 % by volume
Production	41500 bottles
Maturation Pot	2015 - 2018

### WINEMAKER'S COMMENTS

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