

SUTHERLAND

VINEYARDS

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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.

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	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