

SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • FAX: +27 21 885 1800 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Sauvignon Blanc 2018

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	A moderate summer with very little rain resulting in ideal growing conditions for grapes.
Picking date	23rd February
Grape sugar	22.3 °B
Acidity	7.04 g/l
pH at harvest	3.27

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	1.7 g/l
pH	3.16
Total acid	6.0 g/l
Alcohol	13.0 % by volume
Maturation Pot	2018 - 2020

WINEMAKER'S COMMENTS

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