

# SUTHERLAND

## VINEYARDS

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## Sutherland Sauvignon Blanc 2019

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       | Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour |
| Picking date  | 5 February   |
| Grape sugar   | 22.4 °B  |
| Acidity       | 7.81 g/l   |
| pH at harvest | 3.19   |

### 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 | 3,3 g/l          |
| pH             | 3.15             |
| Total acid     | 7.4 g/l          |
| Alcohol        | 13.0 % by volume |
| Maturation Pot | 2019 - 2025      |