

# 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 2020

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 3 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	Bokkeveld Shale
Age of vines	Planted 2003 and 2005
Plant density	2222 – 2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	9.35 t/ha
Irrigation	Supplementary drip
Vintage	One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness.
Picking date	1st February - 19 February
Grape sugar	22°B
Acidity	8.5 g/l
pH at harvest	3.2

### WINEMAKING PRACTICES

Yeasts	Vin 7
Fermentation temp	15 °C
Method	De-stalk, crush, pressed, settled & fermented in stainless steel tanks.

### WINE DETAILS

Residual Sugar	2.8 g/l
pH	3.11
Total acid	7.5 g/l
Alcohol	13.0 % by volume
Maturation Pot	2020 - 2023