

SUTHERLAND

VINEYARDS

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Sutherland Sauvignon Blanc 2021

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.

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	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	16th February 2021 - 8 March 2021
Grape sugar	21.3 - 24°B
Acidity	8.76 - 10 g/l
pH at harvest	3.1

WINEMAKING PRACTICES

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

WINE DETAILS

Residual Sugar	2.1 g/l
pH	3.22
Total acid	7.2 g/l
Alcohol	13.5 % by volume