

SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Sauvignon Blanc 2023

Beautiful purity of limes and ripe gooseberry, with tropical, floral and fine herbal notes. This is cool climate Sauvignon Blanc – vibrant, mineral, elegant, balanced and delicate, with a long, layered and complex finish.

FOOD PAIRING

A nice apéritif with fresh cheeses like chèvre (goat), or with oysters, shellfish and white fish like trout, cod and halibut.

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	11.4 t/ha
Irrigation	Supplementary drip
Vintage	Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality.
Picking date	1 February - 28 February 2023
Grape sugar	21.0 - 23.3°B
Acidity	6.5 - 8.8 g/l
pH at harvest	3.3 - 3.3

WINEMAKING PRACTICES

Yeasts	Vin 7 & Alchemy 2
Fermentation temp	15 °C
Method	The grapes were gently de-stemmed, pumped through our mash cooler, (Glycol set at 5°C) to cool the fruit down, receives a dose of pectolytic enzymes as well as a small amount of SO2 to aid in the juice clarification process, prevent oxidation and spontaneous fermentations. Once the press is full the cycle is started, and the juice is moved to a holding tank. Clarification takes place via floatation in the late afternoon and the juice is moved to its fermentation tanks early the following morning. We inoculate with a commercial yeast strain, the ferment runs at 14°C, to maintain a progressive yet stable fermentation curve. The wines are left on their gross lees for 6 months after which we rack them and add a light fining to clean them up a bit for evaluation and then bottled.

WINE DETAILS

Residual Sugar	1.9 g/l
pH	3.44
Total acid	6.4 g/l
Alcohol	13.5 % by volume