

SUTHERLAND

VINEYARDS

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Sutherland Sauvignon Blanc 2026

Pure and precise, showing lime, citrus and ripe gooseberry aromas with subtle herbal and floral notes. The palate is vibrant and mineral-driven, with fine texture, bright acidity and a long, focused finish.

FOOD PAIRING

Serve as a refreshing aperitif, or with fresh cheeses such as goat's cheese, oysters, shellfish, and lightly cooked white fish like cod or trout.

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	10.41 t/ha
Irrigation	Supplementary drip
Vintage	A cool season overall, with occasional warm spells contributing to flavour development and balance.
Picking date	11 February - 25 February 2026
Grape sugar	22.9°B
Acidity	7.2 g/l
pH at harvest	3.19

WINEMAKING PRACTICES

Yeasts	Vin 7 / Alchemy 2 / B-thiol
Fermentation temp	14 °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	2.3 g/l
pH	3.18
Total acid	5.9 g/l
Alcohol	13.5 % by volume