

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 Viognier Roussanne 2009

This blend exhibits sun-dried apricot and petal aromas, with rosemary and marzipan undertones. The wine has excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

MATURATION

Will keep improving for three years from vintage.

FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

WINEMAKER'S COMMENTS

This blend exhibits sun-dried apricot and petal aromas, with rosemary and marzipan undertones. The wine has excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

VITICULTURAL PRACTICES

Varietal	Viognier / Roussanne
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 12.5 t/ha / Roussanne 2.36 t/ha
Irrigation	Supplementary drip
Vintage	2009
Picking date	2 March 2009 (Viognier) & 17 February 2009 (Roussanne)
Grape sugar	23.09 °B (Viognier) & 22.8 °B (Roussanne)
Acidity	5.71 g/l (Viognier) & 7.02 g/l (Roussanne)
pH at harvest	3.33 (Viognier) / 3.25 (Roussanne)

WINEMAKING PRACTICES

Yeasts	VL2 / D522
Fermentation temp	15 °C
Method	Alcoholic and malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight.

WINE DETAILS

Residual sugar	1.8 g/l
pH	3.37
Total acid	5.9 g/l
Alcohol	14.3%
Maturation	2010 - 2015