

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 2018

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms are so typical of our Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

VITICULTURAL PRACTICES

Varietal	80% Viognier / 20% Roussanne
Root stock	101-14
Soil type	Bokkeveld Shale & Glenrosa
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 10.3 t/ha / Roussanne 10.1 t/ha
Irrigation	Supplementary drip
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes
Picking date	27 February (Viognier) & 6 March (Roussanne)
Grape sugar	22.7 °B (Viognier) & 22.7 °B (Roussanne)
Acidity	5.97 g/l (Viognier) & 5.03 g/l (Roussanne)
pH at harvest	3.4 (Viognier) / 3.32 (Roussanne)

WINEMAKING PRACTICES

Yeasts	QA23 / Melody
Fermentation temp	15 °C
Method	Alcoholic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 2nd and 3rd fill barrels.

WINE DETAILS

Residual sugar	2.3 g/l
pH	3.18
Total acid	6.5 g/l
Alcohol	13%
Blend	80% Viognier 20% Roussanne