

SUTHERLAND

VINEYARDS

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Sutherland Viognier Roussanne 2019

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

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|---------------|---|
| Varietal | 85% Viognier / 15% 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 | Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour. |
| 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

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|-------------------|--|
| 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

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|----------------|----------------------------|
| Residual sugar | 2.7 g/l |
| pH | 3.26 |
| Total acid | 6.5 g/l |
| Alcohol | 13.5% |
| Blend | 85% Viognier 15% Roussanne |