

SUTHERLAND

VINEYARDS

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Sutherland Viognier Roussanne 2022

An abundance of fresh fruit and floral aromas ranges from fragrant white peach and dried pear to vibrant citrus blossom and spicy jasmine. A multi-faceted palate zinging with flavour and good acidity: ripe peach and apricot mingle joyously with the creamy character and the nuttiness of almond. This wine artfully blended to offer vivacity as well as elegance and finesse.

FOOD PAIRING

French onion soup, peach-glazed pork chops & roasted barramundi fillets.

VITICULTURAL PRACTICES

Varietal	70% Viognier / 30% 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	14 t/ha / 7.7 t/ha
Irrigation	Supplementary drip
Vintage	One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness.
Picking date	1st - 9th of March/23 Feb - 02 March
Grape sugar	21.6 - 23°B (Viognier) & 22.2 - 23.3°B (Roussanne)
Acidity	4.9-7.03 g/l (Viognier) & 6.0 g/l (Roussanne)
pH at harvest	3.3 (Viognier) / 3.32 (Roussanne)

WINEMAKING PRACTICES

Yeasts	Lalvin M
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	2.4 g/l
pH	3.29
Total acid	6.2 g/l
Alcohol	13.0%
Blend	70% Viognier 30% Roussanne