

SUTHERLAND

VINEYARDS

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Sutherland Viognier Roussanne 2024

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	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	10.6 t/ha & 9.9 t/ha
Irrigation	Supplementary drip
Vintage	Smaller lighter yield, with exceptional fruit quality.
Picking date	21 Feb 2024 & 20 Feb 2024
Grape sugar	21.7 - 22°B (Viognier) & 22.1 - 22.9°B (Roussanne)
Acidity	5.3 g/l (Viognier) & 5.7 g/l (Roussanne)
pH at harvest	3.3 (Viognier) / 3.3 (Roussanne)

WINEMAKING PRACTICES

Yeasts	Opale & Vivace
Fermentation temp	17-20 °C
Method	Alcoholic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.3 g/l
pH	3.37
Total acid	6.2 g/l
Alcohol	13.5%
Blend	85% Viognier 15% Roussanne