



THELEMA

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Thelema Mountain White 2014

A delicious blend with aromas of ripe peaches, golden delicious apples and hints of citrus. Packed with flavour on the palate, this wine wine is a real crowd pleaser.

MATURATION

Great now, and will improve for 3 years.

FOOD PAIRING

Particularly good with seafood and flavourful chicken dishes.

VITICULTURAL PRACTICES

Varietals	Chardonnay / 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
Irrigation	Supplementary drip
Vintage	2014

WINEMAKING PRACTICES

Yeasts	Lalvin M / D522
Fermentation temp	15 °C
Method	Alcoholic and malolactic fermentation in old white wine barrels. Aged for 10 months on gross lees with the lees being stirred every fortnight for the first couple of months.

WINE DETAILS

Residual sugar	2.3 g/l
pH	3.30
Total acid	6.3 g/l
Alcohol	14.0%
Blend	Chardonnay 37% / Viognier 35% / Roussanne 28%
Maturation	2016 - 2019

WINEMAKER'S COMMENTS

A delicious blend with aromas of ripe peaches, creamy golden delicious apples and hints of citrus. Packed with flavour on the palate, this wine wine is a real crowd pleaser.

