



# 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.*

