



THELEMA

MOUNTAIN VINEYARDS

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Thelema Mountain White 2019

Citrus and apricot aromas with hints of spice opening up into floral and tropical notes. This medium-bodied wine displays lovely flavours of stone fruit on the palate with a crisp and fresh acidity.

MATURATION

Great now, and will improve for 3 years.

FOOD PAIRING

Particularly good with seafood and flavourful chicken dishes.

VITICULTURAL PRACTICES

Varietals	Viognier / Chardonnay
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	2019
Picking date	23 February (Viognier) / 13 February (Chardonnay)
Grape Sugar	22°B (Viognier) / 21.5°B (Chardonnay)
Acidity	5.6 g/l (Viognier) / 6.86 g/l (Chardonnay)
pH at harvest	3.38 (Viognier) / 3.28 (Chardonnay)

WINEMAKING PRACTICES

Yeasts	Lalvin M
Fermentation temp	15 °C
Method	De-stalk, crush, pressed, settled & fermented in stainless steel tanks.

WINE DETAILS

Residual sugar	3.0 g/l
pH	3.29
Total acid	6.2 g/l
Alcohol	13.58%
Blend	Viognier 80% / Chardonnay 20%
Maturation	2019 - 2022