



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Thelema Mountain White 2020

This vibrant aromatic wine shows lots of peach and pineapple on the nose. The palate is medium bodied and smooth, complimented with a zesty acid on the finish. The Viognier adds weight and volume to the blend, while the Sauvignon blanc offers freshness and acidity.

MATURATION

Great now, and will improve for 3 years.

FOOD PAIRING

Cheese (especially goat cheese), Oysters or delicate fish like sole.

VITICULTURAL PRACTICES

| | |
|---------------|--|
| Varietals | Sauvignon Blanc / Viognier |
| 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 | 2020 |
| Picking date | 17 February(Sauvignon Blanc) / 19 February (Viognier) |
| Grape sugar | 23.4°B (Sauvignon Blanc) / 23.5°B (Viognier) |
| Acidity | 6.66 g/l (Sauvignon Blanc) / 4.8 g/l (Viognier) |
| pH at harvest | 3.28 (Sauvignon Blanc) / 3.37 (Viognier) |

WINEMAKING PRACTICES

| | |
|-------------------|---|
| Yeasts | Vin7 (Sauvignon Blanc) / QA23 (Viognier) |
| Fermentation temp | 14 °C |
| Method | De-stalk, crush, pressed, settled & fermented in stainless steel tanks. |

WINE DETAILS

| | |
|----------------|------------------------------------|
| Residual sugar | 2.3 g/l |
| pH | 3.26 |
| Total acid | 6.3 g/l |
| Alcohol | 13.76% |
| Blend | Sauvignon Blanc 90% / Viognier 10% |
| Maturation | 2020 - 2023 |