



THELEMA

MOUNTAIN VINEYARDS

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

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Thelema Mountain White 2021

This vibrant aromatic wine exhibits beautiful passionfruit and gooseberry aromas on the nose. The palate is medium bodied with a crisp clean finish. The Sauvignon blanc provides fresh natural acidity, while the Viognier adds palate weight, layers of complexity and depth to the wine.

FOOD PAIRING

Cheeses, Oysters or delicate fish like sole.

VITICULTURAL PRACTICES

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|---------------|--|
| 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 |
| 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

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|----------------|------------------------------------|
| Residual sugar | 2.5 g/l |
| pH | 3.19 |
| Total acid | 6.7 g/l |
| Alcohol | 14.0 % |
| Blend | Sauvignon Blanc 90% / Viognier 10% |