



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 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

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

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