



THELEMA

MOUNTAIN VINEYARDS

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Thelema Mountain White 2023

This vibrant aromatic wine exhibits beautiful passionfruit and gooseberry aromas which merge with hints of apricot and melon 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

Varietal	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	Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality.
Picking date	14 February 2023
Grape sugar	22.8°B
Acidity	8 g/l
pH at harvest	3.2

WINEMAKING PRACTICES

Yeasts	Vin7 / Vin13
Fermentation temp	14 °C
Method	The grapes were gently de-stemmed, pumped through our mash cooler, (Glycol set at 5°C) to cool the fruit down, receives a dose of pectolytic enzymes as well as a small amount of SO ₂ to aid in the juice clarification process, prevent oxidation and spontaneous fermentations. Once the press is full the cycle is started, and the juice is moved to a holding tank. Clarification takes place via floatation in the late afternoon and the juice is moved to its fermentation tanks early the following morning. We inoculate with a commercial yeast strain, the ferment runs at 14°C, to maintain a progressive yet stable fermentation curve. The wines are left on their gross lees for 5 months after which we rack them and add a light fining to clean them up a bit for evaluation. After tasting our winemaking team decides on the final blend, the blend is made, and the wine is prepared for bottling.

WINE DETAILS

Residual sugar	2.4 g/l
pH	3.38
Total acid	6.3 g/l
Alcohol	13.5 %
Blend	Sauvignon Blanc 88% / Viognier 12%