



THELEMA

MOUNTAIN VINEYARDS

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Thelema Rhine Riesling Late Harvest (375ml) 2009

This wine has a delicious apricot and honeysuckle character, and is lush and soft on the palate.

MATURATION

It should age well and become much more complex in a few years' time.

FOOD PAIRING

Perfect to enjoy with dessert or some fine handcrafted cheeses.

WINEMAKER'S COMMENTS

This wine has a delicious apricot and honeysuckle character, and is lush and soft on the palate.

VITICULTURAL PRACTICES

Varietal	Rhine Riesling – clone 239
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1984
Plant density	3704 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	1.566 t/ha
Irrigation	Drip
Vintage	A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.
Picking date	8th April
Grape sugar	30.73 °B
Acidity	5.21 g/l
pH at harvest	3.58

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush, overnight skin contact, pressed, settled and fermented in stainless steel tanks. Fermentation was stopped at approximately 10% Alcohol leaving us with a residual sugar of 135.37 g/l.

WINE DETAILS

Residual Sugar	135.37 g/l
pH	3.34
Total acid	7.28 g/l
Alcohol	10.63% by volume
Maturation	2011 – 2018