



# THELEMA

MOUNTAIN VINEYARDS

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

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema Riesling 2011

Made in a German style, with a fragrant, spicy nose. This wine is slightly sweeter than normal, with lower alcohol (12.44%), and will develop complexity with cellaring.

### MATURATION

Delicious now but will develop well over the next 10 more years

### FOOD PAIRING

An excellent aperitif. Also with salads, chicken and mildly spicy dishes.

### WINEMAKER'S COMMENTS

Unwooded German-style Riesling with a fragrant spicy nose and delicately balanced sweetness and acidity.

### VITICULTURAL PRACTICES

|               |   |
|---------------|---|
| Varietal      | Riesling – clone 239  |
| Root stock    | R99   |
| Soil type     | Hutton – decomposed granite   |
| Age of vines  | Planted in 1984   |
| Plant density | 3704 vines per hectare  |
| Trellising    | Vertical hedge  |
| Pruning       | 2-bud spurs every 12cm  |
| Yield         | Approximately 6.4 t/ha  |
| Irrigation    | Drip  |
| Vintage       | Warm, windy vintage with even ripening resulting in fruit forward well balanced white wines |
| Picking date  | 16th February   |
| Grape sugar   | 21.7 °B   |
| Acidity       | 6.17 g/l  |
| pH at harvest | 3.29  |

### WINEMAKING PRACTICES

|                   |  |
|-------------------|--|
| Yeasts            | WE14   |
| Fermentation temp | 14 °C  |
| Method            | De-stalk, crush, 12 hours skin contact, pressed, settled and fermented in stainless steel tanks. |
| Wood maturation   | None   |

### WINE DETAILS

|                |                   |
|----------------|-------------------|
| Residual Sugar | 11.9 g/l          |
| pH             | 3.17              |
| Total acid     | 7.6 g/l           |
| Alcohol        | 12.44 % by volume |
| Maturation Pot | 2012 – 2020       |