



THELEMA

MOUNTAIN VINEYARDS

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Thelema Riesling 2012

Made in a German style, with a fragrant, spicy nose. This wine is dry with a hint of sweetness, and lower alcohol (11.5%), 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	Very dry season with ideal cool weather during the ripening period leading to perfect conditions for the 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	5.6 g/l
pH	3.39
Total acid	6.1 g/l
Alcohol	11.56 % by volume
Maturation Pot	2012 – 2022