



# 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