



THELEMA

MOUNTAIN VINEYARDS

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

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Thelema Riesling 2013

Made in an off-dry style with a fragrant, spicy nose. This wine shows hints of sweetness balanced perfectly by the crisp acidity. It 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, off dry style of 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 6.52 t/ha |
| Irrigation | Drip |
| Vintage | Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews! |
| Picking date | 16th February |
| Grape sugar | 23.16 °B |
| Acidity | 8.77 g/l |
| pH at harvest | 3.33 |

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 | 6.1 g/l |
| pH | 3.18 |
| Total acid | 7.3 g/l |
| Alcohol | 13.36 % by volume |
| Maturation Pot | 2014 – 2022 |