



THELEMA

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Thelema Riesling 2015

Made in off dry style, showing fragrant spice on the nose, and flavours of yellow fruit and lime on the palate. The wine shows a delicate balance of sweetness and acidity.

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.

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	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.

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	5.3 g/l
pH	3.33
Total acid	6.2 g/l
Alcohol	13.00 % by volume
Maturation Pot	2016 – 2023

WINEMAKER'S COMMENTS

We make this Riesling in an unwooded, off dry style. The nose shows fragrant spice and aromas of yellow fruit and lime. The palate is juicy with delicately balanced sweetness and acidity.