



THELEMA

MOUNTAIN VINEYARDS

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Thelema Riesling Late Harvest (375ml) 2010

This wine has a delicious apricot and orange blossoms character. The palate is lush and soft, with a hint of sun dried fruit and a refreshing acidity.

MATURATION

It will age well and develop more complexity over the next few years.

FOOD PAIRING

Perfect to enjoy with baked fruit desserts or some fine handcrafted cheeses.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Rhine Riesling – clone 239
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1984
Plant density	3704 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	1.566 t/ha
Irrigation	Drip
Vintage	A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.
Picking date	8th April
Grape sugar	45.4 °B
Acidity	10.14 g/l
pH at harvest	3.22

WINEMAKING PRACTICES

Yeasts	WE14
Fermentation temp	14 °C
Method	De-stalk, crush, overnight skin contact, pressed, settled and fermented in stainless steel tanks. Fermentation was stopped at approximately 10% Alcohol leaving us with a residual sugar of 176.4 g/l.

WINE DETAILS

Residual Sugar	176.4 g/l
pH	3.07
Total acid	8.9 g/l
Alcohol	9.51% by volume
Maturation	2013 – 2018