



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2011

Unwooded and well-balanced, with fresh melon and grapefruit flavours, and a full grassy palate.

MATURATION

Drinking well now, and will develop well for 2 years.

FOOD PAIRING

As an aperitif, or with delicately flavoured foods like salads, oysters, scallops and chicken.

VITICULTURAL PRACTICES

Varietal	Sauvignon Blanc – Clones 133 ER, SV 316D, 159C, 11R and 7A
Root stock	R99 and R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985, 1993, 1997, 2002 and 2007
Plant density	2100 to 3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm and Cane Pruning
Yield	Approximately 5.3 t/ha
Irrigation	Supplementary 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 dates	3rd February – 16th February
Grape sugar	Average 22.5 °B
Acidity	7.5 g/l
pH at harvest	3.3

WINEMAKING PRACTICES

Yeasts	Vin 7 / Alchemy 2
Fermentation temp	15 °C
Method	De-stalk, crushed, pressed, settled & fermented in stainless steel tanks.

WINE DETAILS

Residual Sugar	2.7 g/l
pH	3.31
Total acid	6.6 g/l
Alcohol	13.81% by volume
Maturation Pot	2011 – 2015

WINEMAKER'S COMMENTS

A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, grassy palate, all in perfect balance.

