



THELEMA

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Thelema Sauvignon Blanc 2016

Unwooded and well-balanced, with fresh melon and grapefruit flavours, and a full zesty 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

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|---------------|---|
| 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 5-7 t/ha |
| Irrigation | Supplementary drip |
| Vintage | Cool summer days with very little rain, resulting in ideal growing conditions for grapes. |
| Picking dates | 26 January - 8th February |
| Grape sugar | Average 22 °B |
| Acidity | 6.8 g/l |
| pH at harvest | 3.29 |

WINEMAKING PRACTICES

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

WINE DETAILS

| | |
|----------------|-----------------|
| Residual Sugar | 1.6 g/l |
| pH | 3.20 |
| Total acid | 6.3 g/l |
| Alcohol | 12.5% by volume |
| Maturation Pot | 2016 – 2022 |

WINEMAKER'S COMMENTS

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