



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2017

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

MATURATION

Drinking well now, and will develop well for 3 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 5-7 t/ha
Irrigation	Supplementary drip
Vintage	Cool nights throughout the growing season with dry warm days resulted in healthy grapes with smaller berries with great intensity of flavour
Picking dates	23rd January – 13th February
Grape sugar	Average 22 °B
Acidity	7.5 g/l
pH at harvest	3.0 - 3.2

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	2.3 g/l
pH	3.12
Total acid	6.8 g/l
Alcohol	13.5% by volume
Maturation Pot	2017 – 2023

WINEMAKER'S COMMENTS

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