



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Sauvignon Blanc 2019

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 weather  
conditions constituted smaller  
more concentrated berries,  
leading to wines with

great natural acidity and  
flavour

Picking dates 1st February 2019

Grape sugar Average 22.4 °B

Acidity 8.6 g/l

pH at harvest 3.0 - 3.27

### WINEMAKING PRACTICES

Yeasts Vin 7 / Alchemy 2

Fermentation temp 14 °C

Method De-stalked, crushed,  
pressed, settled & fermented in  
stainless steel tanks.

### WINE DETAILS

Residual Sugar 3.1 g/l

pH 3.11

Total acid 7.1 g/l

Alcohol 13.5% by volume

Maturation Pot 2020 – 2025

### WINEMAKER'S COMMENTS

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