



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Sauvignon Blanc 2021

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

### 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	Perold, vertical hedge
Pruning	2-bud spurs every 15cm
Yield	Approximately 9.4 t/ha
Irrigation	Supplementary drip
Vintage	A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.
Picking dates	9th - 19th February 2021
Grape sugar	21.4 - 22.9 °B
Acidity	8.1 - 9.2 g/l
pH at harvest	3.1

### WINEMAKING PRACTICES

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

### WINE DETAILS

Residual Sugar	1.7 g/l
pH	3.18
Total acid	7.2 g/l
Alcohol	13.0% by volume