



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Sauvignon Blanc 2022

A typical Thelema Sauvignon Blanc - characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit 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 11.2 t/ha
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking dates	7th - 21st February 2022
Grape sugar	22.2 - 22.8 °B
Acidity	7.1 - 8.18 g/l
pH at harvest	3.11 - 3.16

### WINEMAKING PRACTICES

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

### WINE DETAILS

Residual Sugar	1.1 g/l
pH	3.15
Total acid	6.4 g/l
Alcohol	13.5% by volume