



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2023

Indulge in the enchanting dance of flavours with our Sauvignon Blanc. Bursting with zesty citrus, succulent tropical fruits, and a touch of green apple crispness, every sip is a journey into vibrancy.

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	8.2 t/ha
Irrigation	Supplementary drip
Vintage	Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality.
Picking dates	1 - 14 February 2023
Grape sugar	21.9 - 22.4 °B
Acidity	7.95 - 8.5 g/l
pH at harvest	3.1 - 3.3

WINEMAKING PRACTICES

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

WINE DETAILS

Residual Sugar	1.9 g/l
pH	3.2
Total acid	7.8 g/l
Alcohol	13.5% by volume