



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2024

Bright and vibrant, this Sauvignon Blanc offers refreshing aromas of melon & grapefruit. The palate is crisp and lively, with zesty citrus and subtle tropical fruit flavours balanced by a mineral edge. The finish is clean and invigorating, showcasing excellent acidity and length.

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	7.0 t/ha
Irrigation	Supplementary drip
Vintage	Apart from some warmer days during December and January, we experienced a relatively cool season, ideal for achieving optimal berry and seed ripeness.
Picking dates	25 January 2025 - 06 February 2024
Grape sugar	22.2 - 22.8 °B
Acidity	7.1 - 9.4 g/l
pH at harvest	2.9 - 3.0

WINEMAKING PRACTICES

Yeasts	Vin 7 & Alchemy 2
Fermentation temp	15 °C
Method	The grapes were gently de-stemmed, pumped through our mash cooler, (Glycol set at 5°C) to cool the fruit down, receives a dose of pectolytic enzymes as well as a small amount of SO ₂ to aid in the juice clarification process, prevent oxidation and spontaneous fermentations. Once the press is full the cycle is started, and the juice is moved to a holding tank. Clarification takes place via floatation in the late afternoon and the juice is moved to its fermentation tanks early the following morning. We inoculate with a commercial yeast strain, the ferment runs at 14°C, to maintain a progressive yet stable fermentation curve. The wines are left on their gross lees for 6 months after which we rack them and add a light fining to clean them up a bit for evaluation and then bottled.

WINE DETAILS

Residual Sugar	2.8 g/l
pH	3.12
Total acid	7.4 g/l
Alcohol	13.5% by volume