



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2025

A vibrant Sauvignon Blanc with aromas of grapefruit, lime and fresh melon. The palate is lively and precise, delivering zesty citrus flavours, good texture and a dry, refreshing finish.

FOOD PAIRING

Enjoy on its own as a refreshing aperitif, or alongside light dishes such as fresh salads, shellfish, grilled chicken or simply prepared seafood.

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	7.7 t/ha
Irrigation	Supplementary drip
Vintage	A largely cool growing season, with a few warmer periods, allowing for even ripening and good flavour development.
Picking dates	6 February 2025 - 17 February 2025
Grape sugar	22.7 °B
Acidity	7.5 g/l
pH at harvest	3.2

WINEMAKING PRACTICES

Yeasts	Vin 7 / Alchemy 2 / B-thiol
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	2.2 g/l
pH	3.19
Total acid	6.8 g/l
Alcohol	13.5% by volume