



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Sauvignon Blanc Reserve 2015

Our "M3" vineyard of Sauvignon Blanc offered up an exceptional wine in the 2015 vintage which we had to separate. This intensely aromatic Sauvignon shows aromas of passion fruit, Fynbos and lemon sorbet. Juicy on the palate with a long, zesty finish.

### MATURATION

Drinking well now, and will develop well for 3 years.

### FOOD PAIRING

As an aperitif, or with salmon and other delicately flavoured dishes.

### WINEMAKER'S COMMENTS

This wine was selected from a 17 year old single vineyard. Over the years this parcel has consistently produced lovely wines, then when an exceptional vintage like 2015 arrives, the "M3" vineyard offers something unique which had to be bottled separate from our other Sauvignon Blanc vineyards. This intensely aromatic Sauvignon shows aromas of passion fruit, Fynbos and lemon sorbet. Juicy on the palate with a long, zesty finish.

### 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 1993
Plant density	2100 to 3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm and Cane Pruning
Yield	Approximately 10 t/ha
Irrigation	Supplementary drip
Vintage	The earliest recorded harvest in Sutherland history! Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking dates	26 January 2015
Grape sugar	22.2 °B
Acidity	9.17 g/l
pH at harvest	3.09

### WINEMAKING PRACTICES

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

### WINE DETAILS

Residual Sugar	1.7 g/l
pH	3.23
Total acid	7.36 g/l
Alcohol	13.5% by volume
Maturation Pot	2015 – 2020