



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Semillon Late Harvest (375ml) 2013

A light golden dessert wine with very typical Semillon characters of honey blossom, citrus and creme brulee on the nose. The wine is lush and viscous, with flavours of apricots, honey and sweet citrus on the palate.

### MATURATION

With correct cellaring this late harvest will age exceptionally well.

### FOOD PAIRING

Enjoy with dessert or some fine handcrafted cheeses.

### VITICULTURAL PRACTICES

|               |  |
|---------------|--|
| Varietal      | Semillon   |
| Root stock    | R99  |
| Soil type     | Hutton – decomposed granite  |
| Age of vines  | Planted 2003   |
| Plant density | 3074 vines per hectare   |
| Trellising    | Vertical hedge   |
| Pruning       | 2-bud spurs every 12cm   |
| Irrigation    | Supplementary drip   |
| Vintage       | Cool start to season delaying harvest by a week or so leading to an exceptional vintage with white wines of great purity, elegance and concentration |
| Picking date  | 15th April   |
| Grape sugar   | 49 °B  |
| Acidity       | 4.81 g/l   |
| pH at harvest | 3.89   |

### WINEMAKING PRACTICES

|                   |  |
|-------------------|--|
| Yeasts            | Zymaflore ST   |
| Fermentation temp | 14 °C  |
| Method            | De-stalked, crushed and inoculated on the skins with Zymaflore ST, macerated on skins for 24 hours and then pressed, settled and fermented in stainless steel tank. Fermentation was stopped at around 11% Alcohol leaving the wine with a residual sugar of around 120 g/l. |

### WINE DETAILS

|                |               |
|----------------|---------------|
| Residual sugar | 122.4 g/l     |
| pH             | 3.16          |
| Total acid     | 7.2 g/l       |
| Alcohol        | 11% by volume |
| Maturation     | 2016 – 2024   |

### WINEMAKER'S COMMENTS

A light golden dessert wine with very typical Semillon characters of honey blossom, citrus and creme brulee on the nose. The wine is lush and viscous, with flavours of apricots, honey and sweet citrus on the palate.