



# 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.

### WINEMAKER'S COMMENTS

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### 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