



THELEMA

MOUNTAIN VINEYARDS

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Thelema Semillon Late Harvest (375ml) 2015

A light golden dessert wine with very typical Semillon characters of honey blossom, citrus and creme brulee on the nose. The wine shows a wonderful balance 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	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.
Picking date	17th March
Grape sugar	30.46 °B
Acidity	5.14 g/l
pH at harvest	3.52

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 10% Alcohol leaving the wine with a residual sugar of around 110 g/l.

WINE DETAILS

Residual sugar	118.6 g/l
pH	3.09
Total acid	7.24 g/l
Alcohol	11.0% by volume
Maturation	2018 – 2028

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 shows a wonderful balance of apricots, honey and sweet citrus on the palate.