



THELEMA

MOUNTAIN VINEYARDS

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Thelema Semillon Late Harvest (375ml) 2014

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	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking date	16th April
Grape sugar	61.3 °B
Acidity	5.47 g/l
pH at harvest	3.85

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 200 g/l.

WINE DETAILS

Residual sugar	194 g/l
pH	3.19
Total acid	7.5 g/l
Alcohol	10 % by volume
Maturation	2017 – 2025

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.