



THELEMA

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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

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| 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

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|-------------------|--|
| 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

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

WINEMAKER'S COMMENTS

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