



THELEMA

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Thelema Verdelho 2015

An unwooded style of the Portuguese variety, Verdelho. This wine shows aromas of apricot and stone fruit on the nose, complemented by zesty citrus, lemon grass and hints of spice on the palate.

MATURATION

Drinking well now, and will develop well for 4 years.

FOOD PAIRING

As an aperitif, or with delicately flavoured foods like salads, oysters, scallops and chicken.

VITICULTURAL PRACTICES

Varietal	Verdelho – Clones VH1 B
Root stock	R110
Soil type	Hutton – decomposed granite
Age of vines	2007
Plant density	3333 vines per hectare
Trellising	Guyot
Pruning	Cane Pruning
Yield	Approximately 3.09 t/ha
Irrigation	Supplementary drip
Vintage	The earliest recorded harvest in Thelema history! Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking dates	21 January
Grape sugar	Average 22.8 °B
Acidity	8.56 g/l
pH at harvest	3.17

WINEMAKING PRACTICES

Yeasts	Alchemy 2
Fermentation temp	15 °C
Method	Harvested early morning, destalked, crushed and pressed to settling tanks. Clean racked to stainless steel fermentors. 19 day fermentation at 14 degrees and left on the lees for 2 months prior to bottling.

WINE DETAILS

Residual Sugar	3.9 g/l
pH	3.23
Total acid	7.4 g/l
Alcohol	13% by volume
Maturation Pot	2015 – 2020

WINEMAKER'S COMMENTS

This wine shows aromas of apricot and stone fruit on the nose, complemented by zesty citrus, lemon grass and hints of spice on the palate.