



# 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.*