



THELEMA

MOUNTAIN VINEYARDS

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Thelema Verdelho 2020

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.

FOOD PAIRING

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

VITICULTURAL PRACTICES

Varietal	Verdelho – Clones VHI 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 11.7 t/ha
Irrigation	Supplementary drip
Vintage	Moderate weather during the growing season lead to optimal ripening conditions allowing for evenly ripened fruit with great natural acidity and concentration of flavour.
Picking dates	27 January 2020
Grape sugar	22.4 °B
Acidity	7.54 g/l
pH at harvest	3.19

WINEMAKING PRACTICES

Yeasts	Vin 7
Fermentation temp	15 °C
Method	Harvested early morning, destalked, crushed and pressed to settling tanks. Clean racked to stainless steel fermentors. 21 day fermentation at 15 degrees and left on the lees for 2 months prior to bottling.

WINE DETAILS

Residual Sugar	1.4 g/l
pH	3.09
Total acid	7.5 g/l
Alcohol	14% by volume