



THELEMA

MOUNTAIN VINEYARDS

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Thelema Sauvignon Blanc 2020

Unwooded and well-balanced, with fresh melon and grapefruit flavours, and a full zesty palate.

MATURATION

Drinking well now, and will develop well for 3 years.

FOOD PAIRING

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

WINEMAKER'S COMMENTS

A typical Thelema Sauvignon Blanc – lovely fresh melon and grapefruit flavours, with a full, zesty palate, all in perfect balance.

VITICULTURAL PRACTICES

Varietal	Sauvignon Blanc – Clones 133 ER, SV 316D, 159C, 11R and 7A
Root stock	R99 and R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985, 1993, 1997, 2002 and 2007
Plant density	2100 to 3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm and Cane Pruning
Yield	Approximately 9.3 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	1st February - 15 February
Grape sugar	Average 22.2 °B
Acidity	8.5 g/l
pH at harvest	3.1

WINEMAKING PRACTICES

Yeasts	Vin 7
Fermentation temp	14 °C
Method	De-stalked, crushed, pressed, settled & fermented in stainless steel tanks.

WINE DETAILS

Residual Sugar	1.9 g/l
pH	3.13
Total acid	7.0 g/l
Alcohol	13.0% by volume
Maturation Pot	2020 – 2023