

SUTHERLAND

VINEYARDS

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Sutherland Pinot Noir 2021

Savor the allure of our Sutherland Pinot Noir, aged 10 months in French oak for depth. Aromas of ripe strawberries and subtle spices lead to a perfectly balanced palate, culminating in a long, refined finish.

FOOD PAIRING

Our Pinot Noir pairs well with: BBQ salmon, seared tuna, duck spring rolls, simple pizzas and mixed earthy vegetarian dishes.

VITICULTURAL PRACTICES

Varietal	100% Pinot Noir
Root stock	101 – 14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	4.47 t/ha
Irrigation	Supplementary drip
Vintage	One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness.
Picking date	5 - 18 February 2021
Grape sugar	23.3°B
Acidity	7.0 g/l
pH at harvest	3.3

WINEMAKING PRACTICES

Yeasts	Melody
Method	The grapes were gently de-stemmed, retaining as many whole berries as possible, before passing over an additional vibrating table to remove all MOG (matter other than grapes), after which a displacement pump takes the fruit to its fermentation tank. The tanks are then inoculated with a specific commercial yeast strain, this way insuring the development of the perfect flavour profile. Fermentation is done in stainless steel fermenters using the punch down technique two times a day to ensure optimal colour, tannin and flavour extraction. Once fermentation is complete the wine is drained off the skins and moved to a holding tank to be barrelled down. Malolactic fermentation takes place in the barrels. The wines age gracefully in place for 10 months, with 15% new French oak barrels, and receive only one racking during this period. After tasting through all the individual lots our Winemaking team decides on the final blend, the barrels are emptied into the tank farm and the wines are prepared for bottling.
Wood Maturation	10 months in barrel. 15% new French oak, balance 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.9 g/l
pH	3.49
Total acid	5.4 g/l
Alcohol	13 %