

SUTHERLAND

VINEYARDS

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Sutherland Sauvignon Blanc 2022

Beautiful purity of limes and ripe gooseberry, with tropical, floral and fine herbal notes. This is cool climate Sauvignon Blanc – vibrant, mineral, elegant, balanced and delicate, with a long, layered and complex finish.

FOOD PAIRING

A nice apéritif with fresh cheeses like chèvre (goat), or with oysters, shellfish and white fish like trout, cod and halibut.

VITICULTURAL PRACTICES

Varietal	Sauvignon Blanc – 316D, 316A, 317A and 7A
Root stock	R99 and R110
Soil type	Bokkeveld Shale
Age of vines	Planted 2003 and 2005
Plant density	2222 – 2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	9.2 t/ha
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking date	10 February - 9 March 2022
Grape sugar	21.0 - 23.3°B
Acidity	7.3 - 8.04 g/l
pH at harvest	3.16 - 3.2

WINEMAKING PRACTICES

Yeasts	Vin 7
Fermentation temp	15 °C
Method	De-stalk, crush, pressed, settled & fermented in stainless steel tanks.

WINE DETAILS

Residual Sugar	1.1 g/l
pH	3.05
Total acid	7.4 g/l
Alcohol	13 % by volume