

SUTHERLAND

VINEYARDS

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Sutherland Pinot Noir 2018

This Pinot Noir was aged in French oak barrels for 9 months and shows pure strawberry fruit aromas and lovely perfumed spice and earthy characters on the nose. The wine is wonderfully balanced with a long, refined finish.

MATURATION

Will continue improving for 5 years.

FOOD PAIRING

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

VITICULTURAL PRACTICES

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| Varietal | 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 | 9 - 11.5 t/ha |
| Irrigation | Supplementary drip |
| Vintage | A moderate summer with very little rain resulting in ideal growing conditions for grapes. |
| Picking date | 12 February 2018 |
| Grape sugar | 23.8 - 24.4°B |
| Acidity | 5.91 - 6.92 g/l |
| pH at harvest | 3.35 |

WINEMAKING PRACTICES

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| Yeasts | Natural occurring yeasts |
| Fermentation temp | 28 °C |
| Method | De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, punched down for 5 days, racked to barrel for malolactic fermentation. |
| Wood Maturation | 9 months in barrel. 15 % new French oak, balance 3rd and 4th fill barrels. |

WINE DETAILS

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|----------------|-------------------------|
| Residual sugar | 2.4 g/l |
| pH | 3.55 |
| Total acid | 5.2 g/l |
| Alcohol | 14.38% |
| Maturation | Should peak around 2025 |