



## STELLENBOSCH VINEYARDS

### STELLENBOSCH VINEYARDS LIMITED RELEASE THERONA 2023

<i>Winemaker:</i>	<i>Abraham de Villiers &amp; Bernard Classsen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Therona</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
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#### **Background**

Therona was developed by Professor Christiaan Johannes Orffer of Stellenbosch University during the late 1950s. The conception of merging Crouchen Blanc with Chenin Blanc was performed with the aim to increase the standard of quality in locally produced Chenin Blanc.

Although there are very few producers of Therona, its limited plantings amplify the uniqueness of this grape varietal that holds the prospect to create a great quality single cultivar wine.

#### **The vineyards**

Made from 100 superior Therona vines that our winemakers sourced on the foothills of the Stellenbosch Mountains. Handpicked at optimum ripeness.

#### **The winemaking**

Hand sorted and pressed in a manual basket press. Naturally fermented in barrel and allowed to age for five months in second fill French oak barrels on the lees. Only 900 bottled were produced.

#### **Winemaker's comments**

Grown in the South African climate, Therona offers a great quality wine – even in very dry and warm conditions. It produces a aromatic wine that delivers a floral bouquet permeated by flavours of peach and green apple, with a hint of vanilla on a well-rounded palate.

#### **Maturation potential**

The wine can be enjoyed now, but will benefit from bottle aging for three to five years.

#### **Food pairing**

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Serve at a cool room temperature.

#### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegans.

#### **Chemical analysis**

<i>Alcohol:</i>	13.61% by volume
<i>Residual sugar:</i>	1.9 g/l
<i>Total acidity:</i>	5.7 g/l
<i>pH:</i>	3.37

