



THELEMA

CHARDONNAY

2002

Viticultural Practices

Varietal	: Chardonnay – clone CY5, 95, 270
Root stock	: 101-14, R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985, 1986
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 2 tons per ha
Irrigation	: Supplementary drip
Vintage	: Difficult, uneven ripening
Picking date	: 15 th – 22 nd of February
Grape sugar	: Average of 22,5 degrees Balling
Acidity	: Average of 7 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: D47, M1107, CY 3079
Fermentation temp	: About 21 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels
Wood maturation	: 11 months in 225 l French oak, 50% new
Battonage	: Every 3 weeks
Malolactic ferm.	: 100%

Wine details

Residual Sugar	: 2.5 g/l
pH	: 3,22
Total acid	: 6,3 g/l
Alcohol	: 13.9% by volume
Maturation Pot	: Should peak in about 2006

Winemaker's comments

"This Chardonnay has lots of rich marmalade fruit flavours and a nice oaky character, and should mature gracefully for another four years or so."