



THELEMA

CHARDONNAY

2003

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 5 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to warm, ideal for the Chardonnay
Picking date	: 31 st of Jan to 26 th of Feb
Grape sugar	: Average of 23.0 degrees Balling
Acidity	: Average of 6.5 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: D47,D522, CY 3079, D254
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, 33% new
Battonage	: Every 3 weeks

Wine details

Residual Sugar	: 2.2 g/l
pH	: 3,3
Total acid	: 6,5g/l
Alcohol	: 14.11% by volume
Maturation Pot	: Should peak in about 2007

Winemaker's comments

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