



THELEMA

CHARDONNAY

2005

Viticultural Practices

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| 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 | : 10 th to 18 th of February |
| Grape sugar | : Average of 22.5 degrees Balling |
| Acidity | : Average of 6.5 g/l |
| pH at harvest | : Average of 3,4 |

Winemaking Practices

| | |
|-------------------|--|
| Yeasts | : D47,D522, 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, 33% new |
| Battonage | : Every 2 weeks |
| Malolactic ferm. | : 90% |

Wine details

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|----------------|-----------------------------|
| Residual Sugar | : 2.4 g/l |
| pH | : 3,16 |
| Total acid | : 6.8 g/l |
| Alcohol | : 14.11% by volume |
| Maturation Pot | : Should peak in about 2009 |

Winemaker's comments

"This Chardonnay has a beautiful light straw colour with hints of green. There are crackerjack minerally flavours with a hint of citrus on the palate with a superb mouthfeel. The palate is clean and pure with a lovely texture, finishes long."