



# THELEMA

## CHARDONNAY

2006

### 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	: 30 <sup>th</sup> January to 18 <sup>th</sup> of February
Grape sugar	: Average of 22.2 degrees Balling
Acidity	: Average of 7.0 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.	: 50%

### Wine details

Residual Sugar	: 2.1 g/l
pH	: 3,52
Total acid	: 6.6 g/l
Alcohol	: 13.32% by volume
Maturation Pot	: Drink now through 2010

### Winemaker's comments

"This wine has a beautiful light straw colour with hints of green. The nose shows pure marmalade fruit and complex yeasty flavours in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture; finishes long."