



THELEMA

CHARDONNAY

2007

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	: 2007
Picking date	: 29 th – 30 th January
Grape sugar	: 22.8 balling
Acidity	: 6.7g/l
pH at harvest	: 3.3

Winemaking Practices

Yeasts	: D522
Fermentation temp	: 19 celcius
Method	: De-stalk, crush, pressed, settled and fermented in French oak barrels
Wood maturation	: 10 months in French oak barrels, 30% new, balance in 3rd/4th fill
Battonage	: Barrels stirred every two weeks promote autolysis.
Malolactic ferm.	: 30% of the bottling underwent malolactic fermentation in barrel

Wine details

Residual Sugar	: 1.8g/l
pH	: 3.4
Total acid	: 6.2g/l
Alcohol	: 13.67% by volume
Maturation Pot	: Drinking well now, and will develop more complexity over the next 3 years

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 and finishes long."