



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

THELEMA CHARDONNAY 2008

WINE OF ORIGIN STELLENBOSCH

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	4.8 tons per ha
Irrigation	Supplementary drip
Vintage	Moderate to warm vintage with showers during the latter part of harvest
Picking date	5 th – 8 th February
Grape sugar	23 balling
Acidity	6.0g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	D 522
Fermentation temp	17
Method	De-stalk, crush, pressed, settled and fermented in French oak barrels
Wood maturation	10 months in French oak, 30% new
Battonage	Every two weeks
Malolactic ferm.	Partial

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.21
Total acid	6.5 g/l
Alcohol	13.45 % by volume
Maturation Pot	5 years from release

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, combined with a rose petal and pepper fragrance, in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture and a long finish.”