



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA CHARDONNAY 2009

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	Chardonnay – clone CY3,5, 166
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 6.2 tons per ha
Irrigation	Supplementary drip
Vintage	2007
Picking date	10 th – 17 th February
Grape sugar	23.4 balling
Acidity	7.2g/l
pH at harvest	3.3

WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	19 °C
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.
Malolactic ferm.	45% of the bottling underwent malolactic fermentation in barrel

WINE DETAILS

Residual Sugar	1.9g/l
pH	3.35
Total acid	6.5g/l
Alcohol	13.87% 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.”