



THELEMA

CHARDONNAY

1994

Viticultural Practices

Varietal	: Chardonnay – 7 different clones
Root stock	: R99 and 101-14
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985, 1986, 1987 and 1988
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 6 tons per ha
Irrigation	: None
Vintage	: Dry and very hot, good healthy grapes
Picking date	: 26 th January – 14 th of February
Grape sugar	: Average of 23 degrees Balling
Acidity	: Average of 7,5 g/l
pH at harvest	: Average of 3,35

Winemaking Practices

Yeasts	: Prise de Mousse
Fermentation temp	: About 20 degrees C
Method	: De-stalk, crush, cooled, given overnight skin-contact, pressed, juice settled, inoculated with yeast & transferred to barrel.
Wood maturation	: 9 months in 225 l French oak, 40% new
Battonage	: Every 2 weeks
Malolactic ferm.	: 100%

Wine details

Residual Sugar	: 3,9 g/l
pH	: 3,28
Total acid	: 6,1 g/l
Alcohol	: 13,6% by volume
Maturation Pot	: Should peak in about 1997/8

Winemaker's comments

"The character we normally get from our grapes (limes, grapefruit and a touch of ginger) is evident again, enhanced by lovely toasty flavours. This should mature really well."