



THELEMA

CHARDONNAY

1995

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 – 17 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 22 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels
Wood maturation	: 10 months in 225 l French oak, 40% new
Battonage	: Every 2 weeks
Malolactic ferm.	: 100%

Wine details

Residual Sugar	: 2,1 g/l
pH	: 3,41
Total acid	: 5,9 g/l
Alcohol	: 13,52% by volume
Maturation Pot	: Should peak in about 1998/9

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 is a full-bodied, forward wine that should mature well."