



# THELEMA

## CHARDONNAY

1996

### 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 to 3700 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 6 tons per ha
Irrigation	: None
Vintage	: Cool rainy spring and cool ripening season with unusually high rainfall
Picking date	: 16 <sup>th</sup> – 26 <sup>th</sup> of February
Grape sugar	: Average of 23 degrees Balling
Acidity	: Average of 8,5 g/l
pH at harvest	: Average of 3,4

### Winemaking Practices

Yeasts	: Lalvin EC 1118
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, 33% new
Battonage	: Every 3 weeks
Malolactic ferm.	: 100%

### Wine details

Residual Sugar	: 1.9 g/l
pH	: 3,60
Total acid	: 6,3 g/l
Alcohol	: 13,51% by volume
Maturation Pot	: Should peak in about 1999/2000

### Winemaker's comments

"Our usual lime marmalade characters are here again, smoothed down by a lovely creamy texture in the mouth. Drinking very well at present with the ability to mature gracefully."