



THELEMA

CHARDONNAY

1998

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	: Dry and very hot, grapes ripened very quickly
Picking date	: 19 th – 25 th of February
Grape sugar	: Average of 24,5 degrees Balling
Acidity	: Average of 7 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: Lalvin EC 1118, D47
Fermentation temp	: About 22 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels
Wood maturation	: 11 months in 225 l French oak, 33% new
Battonage	: Every 3 weeks
Malolactic ferm.	: 100%

Wine details

Residual Sugar	: 3,4 g/l
pH	: 3,41
Total acid	: 6,9 g/l
Alcohol	: 15,2% by volume
Maturation Pot	: Should peak in about 2001

Winemaker's comments

"Concentrated and rich lime marmalade flavours are evident again, sitting on a nice oak platform. This is a massive wine which needs a little while to show off its charms."