



THELEMA

CHARDONNAY

1999

Viticultural Practices

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| 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 12 cms |
| Yield | : Approximately 6 tons per ha |
| Irrigation | : Supplementary drip |
| Vintage | : Very hot |
| Picking date | : 11 th – 17 th February |
| Grape sugar | : Average of 24 degrees Balling |
| Acidity | : Average of 7,0 g/l |
| pH at harvest | : Average of 3,4 |

Winemaking Practices

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|-------------------|---|
| Yeasts | : Lalvin EC 1118, D47, M1107, 2226, natural yeasts |
| 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, 50% new |
| Battonage | : Every 3 weeks |
| Malolactic ferm. | : 100% |

Wine details

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|----------------|-----------------------------|
| Residual Sugar | : 4,0 g/l |
| pH | : 3,66 |
| Total acid | : 5,9 g/l |
| Alcohol | : 14,43% by volume |
| Maturation Pot | : Should peak in about 2003 |

Winemaker's comments

"Our usual lime marmalade characters are here again, smoothed down by a lovely creamy texture in the mouth and some seriously expensive oak undertones. Drinking very well at present with the ability to mature gracefully for another four years or so."