



THELEMA

ED'S RESERVE

2000

Viticultural Practices

| | |
|---------------|---------------------------------|
| Varietal | : Chardonnay - clone 166 |
| Root stock | : R99 |
| Soil type | : Hutton – decomposed granite |
| Age of vines | : Planted 1985 |
| Plant density | : 3700 vines per hectare |
| Trellising | : Vertical hedge |
| Pruning | : 2-bud spurs every 12 cms |
| Yield | : Approximately 4 tons per ha |
| Irrigation | : Supplementary drip |
| Vintage | : Dry and very hot |
| Picking date | : 16 th of February |
| Grape sugar | : Average of 23 degrees Balling |
| Acidity | : Average of 6.5 g/l |
| pH at harvest | : Average of 3,4 |

Winemaking Practices

| | |
|-------------------|---|
| Yeasts | : DV10 |
| Fermentation temp | : About 22 degrees C |
| Method | : De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels |
| Battonage | : Every 3 weeks |
| Malolactic ferm. | : 100% |

Wine details

| | |
|----------------|-----------------------------|
| Residual Sugar | : 1,2 g/l |
| pH | : 3,58 |
| Total acid | : 5,8 g/l |
| Alcohol | : 13,96% by volume |
| Maturation Pot | : Should peak in about 2005 |

Winemaker's comments

"This is a most unusual Chardonnay – there is a marked Muscat character from grape to wine that, despite severe wooding, doesn't diminish. We have conceded defeat in attempting to craft it into a conventional Chardonnay; enjoy it for its own natural, exuberant self! This should age well for many years to come. Named after famous mother-in-law."