



THELEMA

ED'S RESERVE

2004

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 7 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to warm vintage, clean healthy fruit.
Picking date	: 13 th of February and 25 th of Feb
Grape sugar	: Average of 22.6 degrees Balling
Acidity	: Average of 6.0 g/l
pH at harvest	: Average of 3,3

Winemaking Practices

Yeasts	: D47,CY3079
Fermentation temp	: About 22 degrees C
Method	: De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels, 50% new.
Battonage	: Every 2 weeks
Malolactic ferm.	: 100%

Wine details

Residual Sugar	: 1,6 g/l
pH	: 3,43
Total acid	: 6,4 g/l
Alcohol	: 13,49% by volume
Maturation Pot	: Should peak in about 2007

Winemaker's comments

"The unique flavours of this Chardonnay are evident again this year, although they are not as pungent as in the past. There is a distinct lime character in the fruit that marries nicely with the oak and yeasty flavours and the follow through is clean and long."