



THELEMA

ED'S RESERVE

2005

Viticultural Practices

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|---------------|---|
| 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 | : 3 rd and 9 th of February |
| Grape sugar | : Average of 23.6 degrees Balling |
| Acidity | : Average of 6.5 g/l |
| pH at harvest | : Average of 3,4 |

Winemaking Practices

| | |
|-------------------|---|
| Yeasts | : D47,D522 |
| Fermentation temp | : About 22 degrees C |
| Method | : De-stalk, crush, overnight skin-contact, pressed, settled and fermented in French oak barrels, 50% new. |
| Wood maturation | : 11 months in 225 l French oak, 33% new |
| Battonage | : Every 2 weeks |
| Malolactic ferm. | : 50% |

Wine details

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|----------------|-----------------------------|
| Residual Sugar | : 2.6 g/l |
| pH | : 3,28 |
| Total acid | : 6.3 g/l |
| Alcohol | : 14.47% by volume |
| Maturation Pot | : Should peak in about 2008 |

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 with a velvety mouthfeel."