



# THELEMA

## ED'S RESERVE

### 2006

#### 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 3.5 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to warm vintage, clean healthy fruit
Picking date	: 3 <sup>rd</sup> and 7 <sup>th</sup> of February
Grape sugar	: Average of 22.8 degrees Balling
Acidity	: Average of 7.5 g/l
pH at harvest	: Average of 3,4

#### 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.
Wood maturation	: 11 months in 225 l French oak, 33% new
Battonage	: Every 2 weeks
Malolactic ferm.	: 100%

#### Wine details

Residual Sugar	: 2.3 g/l
pH	: 3,55
Total acid	: 6.4 g/l
Alcohol	: 13.49% by volume
Maturation Pot	: Drink now through 2010

#### Winemaker's comments

"This wine shows distinctive characters – a limey, muscaty flavour – typical of this unique vineyard. This is a very fragrant wine, with lovely yeasty flavours, and a long, velvety mouth feel."