



THELEMA

ED'S RESERVE

2007

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	: 2007
Picking date	: 31 st January
Grape sugar	: 22.8 balling
Acidity	: 7.14g/l
pH at harvest	: 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	: Barrels stirred every two weeks promote autolysis.
Malolactic ferm.	: 30% of the bottling underwent malolactic fermentation in barrel

Wine details

Residual Sugar	: 1.5g/l
pH	: 3.42
Total acid	: 6.2g/l
Alcohol	: 13.58% by volume
Maturation Pot	: Drinking well now, and will develop more complexity over the next 3 years

Winemaker's comments

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