



THELEMA

ED'S RESERVE

1997

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	: None
Vintage	: Cool rainy spring, problems with downy mildew
Picking date	: 7 th March
Grape sugar	: Average of 23 degrees Balling
Acidity	: Average of 7,9 g/l
pH at harvest	: Average of 3,4

Winemaking Practices

Yeasts	: Lalvin EC 1118
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	: 3 g/l
pH	: 3,51
Total acid	: 6,3 g/l
Alcohol	: 13,97% by volume
Maturation Pot	: Should peak in about 2001/2004

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."