

SUTHERLAND

VINEYARDS

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Sutherland Anna Chardonnay 2017

After establishing Thelema Mountain Vineyards as an iconic Stellenbosch winery, winemaker Gyles Webb started Sutherland Vineyards as an exciting new venture in the cool-climate region of Elgin. Crafted from the finest lots, the Reserve Collection bears tribute to Gyles' four beloved granddaughters. Elegant, pure and full of nuance, this wine is named after Anna Vivienne Hilton (The Patient One) - Gyles' first granddaughter. The Anna Chardonnay ushers in the third generation of family and a new season to explore the exceptional.

FOOD PAIRING

Forest mushroom risotto topped with truffle oil and parmesan.

WINEMAKER'S COMMENTS

This Chardonnay articulates the sense of place through the chalky minerality and subtle brioche notes. An intriguing grapefruit essence softens the oak elements, which leaves a lingering, refined acidity. Aged for 10 months in French oak.

VITICULTURAL PRACTICES

Varietal	Chardonnay
Root stock	Richter 110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2315 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	10 t/ha
Irrigation	Supplementary drip Vintage
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	11 February 2017
Grape sugar	22.5 °B
Acidity	6.67 g/l
pH at harvest	3.36

WINEMAKING PRACTICES

Yeasts	Natural Yeasts
Fermentation temp	17 °C
Method	Barrel selection: 12 barrels were identified as exceptional. Alcoholic and malolactic fermentation in 228L French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred on a regular basis.

WINE DETAILS

Residual sugar	1.7 g/l
pH	3.28
Total acid	6.1 g/l
Alcohol	13 %