

SUTHERLAND

VINEYARDS

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Sutherland Anna Chardonnay 2021

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 100% new French oak.

VITICULTURAL PRACTICES

Varietal	Chardonnay CY548 / 96
Root stock	Richter 110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2500 vines per ha
Trellising	7 wire Perold system, with movable foliage wires.
Yield	6.9 t/ha
Irrigation	Supplementary drip
Vintage	One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness.
Picking date	23 - 25 February 2021
Grape sugar	22.3 °B
Acidity	8.2 g/l
pH at harvest	3.2

WINEMAKING PRACTICES

Yeasts	Lalvin M
Fermentation temp	17 °C
Method	Barrel selection: 5 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	2.2 g/l
pH	3.29
Total acid	6.6 g/l
Alcohol	13 %