

SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Chardonnay 2008

The wine shows pure citrus aromas and some bright summer fruit aromas, with lovely creamy notes.

FOOD PAIRING

A great wine to enjoy on its own or with your favourite grilled chicken or fish from the braai.

WINEMAKER'S COMMENTS

This wine has aged beautifully. It has a lovely straw colour, showing very little signs of yellowing. The wine shows pure citrus aromas and some bright summer fruit aromas, with lovely creamy notes. The palate is fresh, well balance, with a lovely long finish.

VITICULTURAL PRACTICES

Varietal	Chardonnay
Root stock	R110
Soil type	Hutton – Tukulu
Age of vines	Planted August 2004
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 8.9 t/ha
Irrigation	Supplementary drip
Vintage	Moderate with cool spells to start, ending with warm to hot peaks
Picking date	5th February
Grape sugar	22.5 °B
Acidity	7.5 g/l
pH at harvest	3.25

WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	15 °C
Method	De-stalk, crush, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels.
Wood maturation	10 months in French oak barrels, 30% new, balance in 3rd/4th fill
Battonage	Barrels stirred every two weeks.
Second Fermentation	100% of the bottling completed malolactic fermentation in barrel

WINE DETAILS

Residual Sugar	2.3 g/l
pH	3.19
Total acid	6.2 g/l
Alcohol	13.13% by volume
Maturation	Drinking well now