

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 2010

This wine has a beautiful light straw colour with hints of green. The nose shows pure marmalade fruit and complex yeasty flavours in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture and finishes long.

MATURATION

Drinking well, and will develop for 3 more years.

FOOD PAIRING

Mild risottos, chicken salads and seafood dishes.

WINEMAKER'S COMMENTS

Fresh citrus flavours combine brilliantly with subtle toasty oak. This wine has pure, clean fruit, leaving a fresh finish. This wine shows surprising complexity for such a young wine. Will age gracefully.

VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY 270, CY 548A, CY 95/96 and 277D
Root stock	Richter 110 and 101 – 14 Mgt
Soil type	Tukulu
Age of vines	Planted August 2004
Plant density	2300 – 2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	11 t/ha
Irrigation	Drip irrigation
Vintage	One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.
Picking date	12th – 22nd February 2010
Grape sugar	22.5 – 23 °B
Acidity	6.5 – 7.0 g/l
pH at harvest	3.25 – 3.3

WINEMAKING PRACTICES

Yeasts	Davis 522
Fermentation temp	19 °C
Method	Alcoholic and malolactic fermentation in 228 L French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred every fortnight.

WINE DETAILS

Residual sugar	1.8 g/l
pH	3.39
Total acid	6.3 g/l
Alcohol	13.10%
Maturation	2011 – 2014