

# SUTHERLAND

## VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA  
TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Sutherland Chardonnay 2011

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 toasty, creamy oak. This wine has pure, clean fruit, leaving one with a lovely 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 2011
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	1.7 g/l
pH	3.22
Total acid	5.6 g/l
Alcohol	13.70%
Maturation	2011 – 2015