

SUTHERLAND

VINEYARDS

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Sutherland Chardonnay 2013

This wine shows pure citrus fruit, creamy oak and a touch of savouriness on the palate with a lovely fresh finish. Showing surprising complexity for such a young wine and will age gracefully.

MATURATION

Drinking well, and will develop for 4 more years.

FOOD PAIRING

Mild risottos, chicken salads and seafood dishes.

WINEMAKER'S COMMENTS

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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	Approximately 14.0 t/ha
Irrigation	Drip irrigation
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening the same time. A tough vintage for the winery crews!
Picking date	13th – 22th February 2013
Grape sugar	22.0 - 22.6 °B
Acidity	6.09 - 7.89 g/l
pH at harvest	3.24 - 3.44

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 on a regular basis.

WINE DETAILS

Residual sugar	2.0 g/l
pH	3.24
Total acid	5.8 g/l
Alcohol	13.0%
Maturation	2015 – 2019