

SUTHERLAND

VINEYARDS

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Sutherland Chardonnay 2017

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

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.

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 12.8 t/ha
Irrigation	Drip irrigation
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes
Picking date	02 -13 February 2017
Grape sugar	22.0 - 22.5 °B
Acidity	6.6 g/l
pH at harvest	3.3 - 3.34

WINEMAKING PRACTICES

Yeasts	LaVinM
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	3.26
Total acid	6.3 g/l
Alcohol	13.56%
Maturation	2018 – 2026