

# SUTHERLAND

## VINEYARDS

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## Sutherland Chardonnay 2019

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.

### FOOD PAIRING

Mild risottos, chicken salads and seafood dishes.

### VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY 270, CY 548A, 96A & 277D
Root stock	Richter 110 and 101 – 14 Mgt
Soil type	Tukulu & Bokkeveld Shale
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	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	6th - 20th February 2019
Grape sugar	21.8°B
Acidity	7.5 g/l
pH at harvest	3.28

### WINEMAKING PRACTICES

Yeasts	Lalvin M
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.
Wood Maturation	10 months in barrel. 30% new French oak, balance in older barrels.

### WINE DETAILS

Residual sugar	2.6 g/l
pH	3.25
Total acid	6.5 g/l
Alcohol	13%