

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 2020

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 13.4 t/ha |
| Irrigation | Drip irrigation |
| Vintage | One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness. |
| Picking date | 5th - 19th February 2020 |
| Grape sugar | 22.1 - 22.8°B |
| Acidity | 6.1 - 7.6 g/l |
| pH at harvest | 3.2 - 3.3 |

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 | 2.2 g/l |
| pH | 3.32 |
| Total acid | 6.4 g/l |
| Alcohol | 13.5 % |