

# SUTHERLAND

## VINEYARDS

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## Sutherland Chardonnay Reserve 2016

This Chardonnay articulates the sense of place through the chalky minerality and subtle brioche notes. An intriguing grapefruit essence softens the oak elements, which leaves a lingering, refined acidity. Aged for 10 months in French oak.

### MATURATION

Potential to develop beautifully over the next 4 years.

### FOOD PAIRING

Forest mushroom risotto topped with truffle oil and parmesan.

### VITICULTURAL PRACTICES

|               |   |
|---------------|---|
| Varietal      | Chardonnay  |
| Root stock    | Richter 110   |
| Soil type     | Tukulu  |
| Age of vines  | Planted 2004  |
| Plant density | 2315 vines per ha   |
| Trellising    | 7 wire Perold system, with movable foliage wires.   |
| Yield         | 10 t/ha   |
| Irrigation    | Supplementary drip Vintage  |
| Vintage       | Moderate summer days with very little rain, resulting in ideal growing conditions for grapes. |
| Picking date  | 11 February 2016  |
| Grape sugar   | 22.5 °B   |
| Acidity       | 6.67 g/l  |
| pH at harvest | 3.36  |

### WINEMAKING PRACTICES

|                   |  |
|-------------------|--|
| Yeasts            | D522 (Lalvin M)  |
| Fermentation temp | 17 °C  |
| Method            | Barrel selection: 12 barrels were identified as exceptional. Alcoholic and malolactic fermentation in 228l 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 | 1.90 g/l                  |
| pH             | 3.21                      |
| Total acidity  | 6.15 g/l                  |
| Alcohol        | 13.17%                    |
| Maturation     | Enjoy now through to 2022 |

### WINEMAKER'S COMMENTS

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