

# SUTHERLAND

## VINEYARDS

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## Sutherland Unwooded Chardonnay 2015

Fresh and zesty, this unwooded style of Chardonnay has amazing citrus aromas, a touch of creamy peach on the palate and a beautiful long finish.

### MATURATION

Drinking well, and will develop for 4 more years.

### FOOD PAIRING

All Fresco dining, chicken salads and seafood dishes.

### WINEMAKER'S COMMENTS

Fresh and zesty, this unwooded style of Chardonnay has amazing citrus aromas, a touch of creamy peach on the palate and a beautiful long finish.

### 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	10.1 t/ha
Irrigation	Drip irrigation
Vintage	The earliest recorded harvest in Sutherland history! Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	30th January - 3 February 2015
Grape sugar	22.45 °B
Acidity	6.85 g/l
pH at harvest	3.26

### WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	19 °C
Method	Crushed, de-stalked and pressed into stainless steel tank for fermentation. Left on the lees for 4 months prior to bottling.

### WINE DETAILS

Residual sugar	2.0 g/l
pH	3.40
Total acid	6.1 g/l
Alcohol	13.5%
Production	3600 bottles
Maturation	2015 – 2018