

SUTHERLAND

VINEYARDS

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Sutherland Unwooded Chardonnay 2017

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

Al Fresco dining, chicken salads and seafood dishes.

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 movable foliage wires
Pruning	Spur pruning
Yield	7.2 t/ha
Irrigation	Drip irrigation
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	5 February 2016
Grape sugar	21.5 °B
Acidity	5.76 g/l
pH at harvest	3.46

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	1.5 g/l
pH	3.18
Total acid	6.0 g/l
Alcohol	12.87%
Maturation	2016 – 2019

WINEMAKER'S COMMENTS

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