



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cap Classique 2016

Prominent aromas of fresh citrus and Granny Smith apple. These follow through on the palate with a complex and toasty finish and lively bubbles.

FOOD PAIRING

Perfect for any celebration. Enjoy with salmon, sushi or sweet cheeses.

VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY96 & Pinot noir - Clone 115
Root stock	101-14 Mgt and R110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2300 to 2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs
Yield	5.7 t/ha
Irrigation	Supplementary drip
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes.
Picking dates	15th January 2015
Grape sugar	19.3 °B
Acidity	8.34 g/l
pH at harvest	3.23

WINEMAKING PRACTICES

Yeasts	D522 & EC118
Fermentation temp	15 °C
Method	Whole bunch pressed, settled & fermented in stainless steel tanks. Secondary fermentation in bottle. Left on the lees to mature for 42 months before disgorgement.

WINE DETAILS

Residual Sugar	2.3 g/l
pH	3.11
Total acid	8.6 g/l
Alcohol	12% by volume
Blend	70% Chardonnay 30% Pinot Noir