



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cap Classique 2018

The 2018 vintage has classic brioche yeasty notes whilst also showing fresh granny smith apples. The palate is lined with lively bubbles and carries a long aftertaste. This brings about a crisp yet rich and creamy mouthfeel.

FOOD PAIRING

Perfect for any celebration. Enjoy with Parma ham and Red Figs served with walnuts.

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	5.5 t/ha
Irrigation	Supplementary drip
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes.
Picking dates	31 January 2018 Chardonnay / 17 January 2018 Pinot Noir
Grape sugar	18.7°B Chardonnay / 18.1°B Pinot Noir
Acidity	12.56 g/l Chardonnay / 9.45 g/l Pinot Noir
pH at harvest	3.06 Chardonnay / 3.09 Pinot Noir

WINEMAKING PRACTICES

Yeasts	LalvinM & EC1118
Fermentation temp	15 °C
Method	The grapes were harvested early in the morning by hand to keep the fruit cool. They were loaded straight into the press for a gentle whole-bunch press cycle. The juice was clarified using the cold settling technique and allowed to settle for 48 hours. The clean juice was racked to the fermentation tank where it completed its alcoholic (primary) fermentation at 14 °C. The MCC was allowed to age under crown cap for 68 months, after which the wine was disgorged, and a small amount of Dosage was added.

WINE DETAILS

Residual Sugar	2.4 g/l
pH	3.14
Total acid	7.7 g/l
Alcohol	12% by volume
Blend	70% Chardonnay 30% Pinot Noir