



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Chardonnay 2006

Lovely golden colour and rich aromas that are so typical of our vintage Thelema Chardonnays.

### MATURATION

Enjoy now.

### FOOD PAIRING

Full flavoured dishes such as lobster, tuna, chicken and pork.

### VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY3 & CY5
Root stock	101 – 14, R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985, 1986
Plant density	3432 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 5 t/ha
Irrigation	Supplementary drip
Vintage	Moderate and warm. Ideal for Chardonnay.
Picking date	30th January - 18th February
Grape sugar	22.2 °B
Acidity	6.4 – 7.9 g/l
pH at harvest	3.4

### WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	19 °C
Method	De-stalk, crush, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels.
Wood maturation	10 months in French oak barrels, 33% new, balance in 3rd/4th fill
Battonage	Barrels stirred every two weeks.
Second Fermentation	50% of the bottling completed malolactic fermentation in barrel

### WINE DETAILS

Residual Sugar	2.1 g/l
pH	3.52
Total acid	6.6 g/l
Alcohol	13.32% by volume