



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za

Thelema Chardonnay 2008

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 4.5 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm vintage with showers during the latter part of harvest.
Picking date	5 - 8th February
Grape sugar	23 °B
Acidity	6.0 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, 30% new, balance in 3rd/4th fill
Battonage	Barrels stirred every two weeks.

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.21
Total acid	6.5 g/l
Alcohol	13.45 % by volume

