



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2015

Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement the toasty oak in the wine. The palate is clean with a lovely texture and long finish.

MATURATION

Good now, will develop well for 3 years.

FOOD PAIRING

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

VITICULTURAL PRACTICES

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|---------------|---|
| 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 | 7-11 t/ha |
| Irrigation | Supplementary drip |
| Vintage | The 2015 was the earliest recorded vintage to date! Cool summer days with very little rain, resulted in ideal growing conditions for the vines. |
| Picking date | 15 - 27th January |
| Grape sugar | 22.0 - 22.8 °B |
| Acidity | 7.03 - 8.35 g/l |
| pH at harvest | 3.21 - 3.31 |

WINEMAKING PRACTICES

| | |
|---------------------|--|
| Yeasts | D522 |
| Fermentation temp | 19 °C |
| Method | De-stalked, crushed, pressed & settled in horizontal stainless steel tanks before the clear juice was fermented in 228 L French oak barrels. |
| Wood maturation | 10 months in French oak barrels, 35% new, and the balance in 3rd/4th fill. |
| Battonage | Barrels stirred for several months. |
| Second Fermentation | The majority of this bottling completed malolactic fermentation in barrel |

WINE DETAILS

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|----------------|---|
| Residual Sugar | 1.8 g/l |
| pH | 3.39 |
| Total acid | 6.3 g/l |
| Alcohol | 13.5% by volume |
| Maturation | Drinking well now and will develop more complexity over the next 3 - 5 years. |

WINEMAKER'S COMMENTS

This wine has a beautiful light straw colour. Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement the toasty oak in the wine. The palate is clean with a lovely texture and long finish.