



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2016

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

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	2016 was generally a warm and dry vintage, an exceptionally dry winter followed by a warm and windy January resulted in decreased crop levels among all varieties.
Picking date	22nd January
Grape sugar	22.0 - 22.4 °B
Acidity	6.2 g/l
pH at harvest	3.21 - 3.37

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

Residual Sugar	1.4 g/l
pH	3.24
Total acid	6.3 g/l
Alcohol	13.0% 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.