



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2018

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.

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	8 t/ha
Irrigation	Supplementary drip
Vintage	A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.
Picking date	2nd - 13th February 2018
Grape sugar	22.3 °B
Acidity	7 - 8 g/l
pH at harvest	3.2 - 3.3

WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	19 °C
Method	De-stalked, crushed, pressed & settled in stainless steel tanks before the clear juice was fermented in 228 L French oak barrels. Small portion whole bunch pressed.
Wood maturation	10 months in French oak barrels, 30% new, and the balance in 3rd/4th fill.

WINE DETAILS

Residual Sugar	2.8 g/l
pH	3.39
Total acid	6.3 g/l
Alcohol	13.0% by volume