



THELEMA

MOUNTAIN VINEYARDS

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

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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

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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 | 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

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|-------------------|--|
| 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

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