



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2019

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 1989, 2000 & 2009
Plant density	2500 - 3757 vines per hectare
Trellising	Vertical hedge / Guyot
Pruning	2-bud spurs every 12cm
Yield	9.3 t/ha
Irrigation	Supplementary drip
Vintage	Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour.
Picking date	18 February - 01 April 2019
Grape sugar	22 - 22.7°B
Acidity	6.5 - 8.7 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, 35% new, and the balance in 3rd/4th fill.

WINE DETAILS

Residual Sugar	3.3 g/l
pH	3.43
Total acid	6.6 g/l
Alcohol	13.0% by volume