



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2020

Fermented and matured in French oak barrels, this medium bodied Chardonnay presents aromas of citrus and hints of peach on the nose with nuttiness on the mid-palate. It is fresh with an underlying minerality but balanced by a long creamy 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 12 cm.
Yield	10.2 t/ha
Irrigation	Supplementary drip
Vintage	Moderate weather during the growing season led to optimal ripening conditions allowing for evenly ripened fruit with great natural acidity and concentration of flavour.
Picking date	30 January - 03 March 2020
Grape sugar	21.3 - 21.8°B
Acidity	8.6 - 9.2 g/l
pH at harvest	3.16 - 3.25

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	2.6 g/l
pH	3.25
Total acid	7.2 g/l
Alcohol	13.0% by volume