



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2021

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	6 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	12 - 15 February 2021
Grape sugar	21.7 - 22.7°B
Acidity	8.8 - 9.2 g/l
pH at harvest	3.2

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	2.4 g/l
pH	3.44
Total acid	6.7 g/l
Alcohol	13.0% by volume