



THELEMA

MOUNTAIN VINEYARDS

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Thelema Chardonnay 2023

Fermented and matured in French oak barrels, the 2023 vintage offers a finely balanced expression of Stellenbosch Chardonnay. Aromas of lemon zest and white blossom lead into subtle notes of stone fruit and toasted almonds on the palate. Medium bodied with bright acidity and a refined mineral core, the wine finishes with a long, creamy texture and gentle oak integration.

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	7.5 t/ha
Irrigation	Supplementary drip
Vintage	Drier conditions limited berry mass and subsequently yields but also ensured outstanding quality.
Picking date	31 January 2023 - 8 February 2023
Grape sugar	22.5°B
Acidity	8.0 g/l
pH at harvest	3.22

WINEMAKING PRACTICES

Yeasts	Lalvin M
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 older barrels.

WINE DETAILS

Residual Sugar	1.7 g/l
pH	3.32
Total acid	6.5 g/l
Alcohol	13.0% by volume