



THELEMA

MOUNTAIN VINEYARDS

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Thelema "Ed's Reserve" Chardonnay 2011

This wine shows distinctive characters – a limey, peppery, muscatty flavour – typical of this unique vineyard. This is a very fragrant wine, with lovely yeasty flavours, and a velvety mouth feel and a long finish.

MATURATION

The track record of this wine indicates cellaring of up to 8 years is well rewarded.

FOOD PAIRING

The silky texture of this wine will match delicate and fine food such as shellfish or carpaccio.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Chardonnay – clone ER 166
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985
Plant density	3989 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 4.18 t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start of the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking date	14th February
Grape sugar	22.5 °B
Acidity	7.31 g/l
pH at harvest	3.26

WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	About 19 °C
Method	De-stalk, crush, overnight skin-contact, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels, 10% new wood balance 2nd & 3rd fill barrels.
Battonage	Barrels stirred every two weeks to promote yeast autolysis.
Second Fermentation	100% of the bottling completed malolactic fermentation in barrel.

WINE DETAILS

Residual Sugar	2.9 g/l
pH	3.35
Total acid	6.5 g/l
Alcohol	13.05% by volume
Maturation	Drinking well now, and will develop more complexity over the next 3 years