



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema "Ed's Reserve" Chardonnay 2016

This fragrant wine shows distinctive lime, peppery and floral aromas so typical of this unique vineyard. The palate is elegant with delicate fruit flavours, lovely yeasty notes 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.

### 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 7.95 t/ha
Irrigation	Supplementary drip
Vintage	2016 was generally a warm and dry vintage, an exceptionally dry winter followed by a warm and windy January resulted in decreased crop levels among all varieties.
Picking date	19th January 2016
Grape sugar	21.5 °B
Acidity	7.78 g/l
pH at harvest	3.42

### 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, 15% 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	2.3 g/l
pH	3.39
Total acid	6.5 g/l
Alcohol	13.0 % by volume
Maturation	Drinking well now, and will develop more complexity over the next 3 years

### WINEMAKER'S COMMENTS

This fragrant wine shows distinctive lime, peppery and floral aromas so typical of this unique vineyard. The palate is elegant with delicate fruit flavours, lovely yeasty notes and a long finish.