



# THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema "Ed's Reserve" Chardonnay 2017

"This barrel-fermented Chardonnay was made from a clone which always gives us a deliciously fragrant and characterful wine, quite unlike our other Chardonnays. So we decided to bottle it separately and have named it after another unique gem, my mother-in-law Edna." - Gyles Webb

### 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

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.

### 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	4.9 t/ha
Irrigation	Supplementary drip
Vintage	Cool nights throughout the growing season with dry warm days resulted in healthy grapes with smaller berries with great intensity of flavour.
Picking date	1 February 2017
Grape sugar	22.0 °B
Acidity	7.36 g/l
pH at harvest	3.42

### WINEMAKING PRACTICES

Yeasts	Lalvin M / D522
Fermentation temp	About 17 °C
Method	De-stalk, crush, overnight skin-contact, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels, 10 months in 15% new wood with the balance being 2nd & 3rd fill barrels.

### WINE DETAILS

Residual Sugar	2.1 g/l
pH	3.40
Total acid	6.1 g/l
Alcohol	13 % by volume
Maturation	Drinking well now, and will develop more complexity over the next 3 years