



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Méthode Cap Classique 2011

Bottle fermented and left on the lees for 3 years, the wine shows lovely citrus, floral and yeasty aromas with a fresh acidity and lively bubbles.

### MATURATION

Drinking well now, but will develop well over the next few years.

### FOOD PAIRING

Perfect for any celebration. Enjoy with salmon, sushi or sweet cheeses.

### WINEMAKER'S COMMENTS

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### VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY96
Root stock	101-14 Mgt and R110
Soil type	Tukulu
Age of vines	Planted 2004
Plant density	2300 to 2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs
Yield	4.93 t/ha
Irrigation	Supplementary drip
Vintage	One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.
Picking dates	27th January
Grape sugar	19.08 °B
Acidity	9.37 g/l
pH at harvest	3.15

### WINEMAKING PRACTICES

Yeasts	EC1118
Fermentation temp	15 °C
Method	Whole bunch pressed, settled & fermented in stainless steel tanks. Secondary fermentation in bottle. Left on the lees to mature for 3 years before disgorgement.

### WINE DETAILS

Residual Sugar	3.2 g/l
pH	3.17
Total acid	6.5 g/l
Alcohol	12.22% by volume
Maturation Pot	2014 – 2018