



# THELEMA

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## Thelema Méthode Cap Classique 2013

*Bottle fermented and left on the lees for 32 months, 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.

### VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY96 & Pinot noir - Clone 115
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	16 t/ha
Irrigation	Supplementary drip
Vintage	Dry season with cool weather during the ripening period resulting in ideal conditions for production of elegant, well balanced white wines.
Picking dates	31st January 2012
Grape sugar	17.9 °B
Acidity	10.15 g/l
pH at harvest	3.17

### 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 32 months before disgorgement.

### WINE DETAILS

Residual Sugar	7.8 g/l
pH	3.32
Total acid	7.0 g/l
Alcohol	11.5% by volume
Blend	70% Chardonnay 30% Pinot noir
Maturation Pot	2016 – 2020

### WINEMAKER'S COMMENTS

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