



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cap Classique 2015

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.

WINEMAKER'S COMMENTS

Bottle fermented and left on the lees for 40 months, the wine shows lovely citrus, floral and yeasty aromas with a fresh acidity and lively bubbles.

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	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 dates	13th January 2015
Grape sugar	18.75 °B
Acidity	10.2 g/l
pH at harvest	3.04

WINEMAKING PRACTICES

Yeasts	D522 & EC118
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	8.1 g/l
pH	3.04
Total acid	7.1 g/l
Alcohol	12% by volume
Blend	77% Chardonnay 23% Pinot noir
Maturation Pot	2019 – 2023