



# 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