

Thelema Chardonnay 2009

This wine has a beautiful light straw colour with hints of green. The nose shows pure marmalade fruit and complex yeasty flavours in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture and finishes long.

variety : Chardonnay | 100% chard

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : **alc** : 13.87 % vol **rs** : 1.9 g/l **pH** : 3.35 **ta** : 6.5 g/l

type : White **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Screwcap

ageing : Drinking well now, and will develop more complexity over the next 3 years

in the vineyard : Varietal Chardonnay – clone CY3,5, 166

Root stock 101-14, R99

Soil type Hutton – decomposed granite

Age of vines Planted 1985, 1986

Trellising Vertical hedge

in the cellar : Yeasts D522

Fermentation temp 19 °C

Method De-stalk, crush, pressed, settled and fermented in French oak barrels

Wood maturation 10 months in French oak barrels, 30% new, balance in 3rd/4th fill

Battonage Barrels stirred every two weeks.

Malolactic ferm. 45% of the bottling underwent malolactic fermentation in barrel

