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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

