

Thelema Sutherland Chardonnay 2008

Fresh citrus flavours combine brilliantly with subtle toasty oak. This wine has pure, clean fruit, leaving it fresh and surprisingly complex for such a young wine. Should age gracefully."

variety : Chardonnay | 100% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin :

analysis : alc : 13.13 % vol rs : 2.3 g/l pH : 3.19 ta : 6.2 g/l

type : White **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Varietal Chardonnay

Root stock Richter 110

Soil type Tukulu

Age of vines Planted August 2004

Trellising 7 wire Perold with moveable foliage wires

in the cellar : Yeasts Davis 522

Fermentation temp 15 degrees

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

Wood maturation 10 months in French oak, 30% new

Battonage Every two weeks

Malolactic ferm. Partial

