

Thelema Chardonnay 2010

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% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 13.25 % vol rs : 1.6 g/l pH : 3.44 ta : 6.2 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 : Root stock: 101-14, R110

Soil type: Hutton – decomposed granite

Age of vines: Planted 1985, 1986

Plant density: 3432 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cm

Irrigation: Supplementary drip

Vintage: One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.

about the harvest: Picking date: 10th – 12th February

Grape sugar: 22.5

Balling Acidity: 7.5 g/l

pH at harvest: 3.3

in the cellar : Yeasts: D522

Fermentation temp: 19o Celsius

Method: De-stalk, crush, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels.

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

Battonage: Barrels stirred every two weeks.

Second Fermentation : 100% of the bottling completed Malolactic Fermentation in barrel

