

Thelema Eds Reserve 2010

This wine shows distinctive characters - a limey, peppery, muscatty flavour - typical of this unique vineyard. This is a very fragrant wine, with lovely yeasty flavours, and a velvety mouth feel and a long finish.

variety : Chardonnay | 100% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 13.22 % vol rs : 1.9 g/l pH : 3.48 ta : 6.2 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

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

in the vineyard : Varietal: Chardonnay - clone ER 166

Rootstock: R99

Soil type: Hutton - decomposed granite

Age of vines: Planted 1985

Plant density: 3989 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cm

Yield: Approximately 6.2 tons per ha

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: 18th February

Grape sugar: 22.34 balling

Acidity: 6.97 g/l

pH at harvest: 3.44

in the cellar : Yeasts: D522

Fermentation temp: About 19° Celsius

Method: De-stalk, crush, overnight skin-contact, pressed, settled in horizontal stainless steel tanks and fermented in 228 litre French oak barrels, 10% new wood balance 2nd and 3rd fill barrels.

Battonage: Barrels stirred every two weeks to promote yeast autolysis.

Second Fermentation: 100% of the bottling completed malolactic fermentation in barrel.

