

Thelema Sutherland Chardonnay 2011

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.

Mild risottos, chicken salads and seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin :

analysis : alc : 13.70 % vol rs : 1.7 g/l pH : 3.22 ta : 5.6 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drinking well, and will develop for 3 more years.

in the vineyard : Varietal: Chardonnay - Clones CY 270, CY 548A, CY 95/96 and 277D

Rootstock: Richter 110 and 101 - 14 Mgt

Soil type: Tukulu

Age of vines: Planted August 2004

Plant density: 2300 - 2500 vines/ha

Trellising: 7 wire Perold with moveable foliage wires

Pruning: Spur pruning

Yield: 11 t/ha

Irrigation: Drip irrigation

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: 12th - 22nd February 2011

Grape sugar: 22.5 - 23°B

Acidity: 6.5 - 7.0 g/l

pH at harvest: 3.25 - 3.3

in the cellar : Yeasts: Davis 522

Fermentation temp: 19°C

Method: Alcoholic and malolactic fermentation in 228 litre French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred every fortnight.

