wine.co.za
easiest way to buy wine

Thelema Chardonnay 2013

Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours compliment the toasty oak in the wine. The palate is clean with a lovely texture and long finish. Winemaker's Comments: This wine has a beautiful light straw colour. Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours compliment the toasty oak in the wine. The palate is clean with a lovely texture and long finish.

Full flavoured dishes such as lobster, tuna, chicken and pork.



variety : Chardonnay | 100% Chardonnay
winery : Thelema Mountain Vineyards
winemaker : gyles webb & rudi schultz
wine of origin :
analysis : **alc :** 13.57 % vol **rs :** 1.8 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : 0
pack : 0 **size :** 0 **closure :** 0

ageing : Good now, will develop well for 3 years.

in the vineyard : Varietal Chardonnay: Clones CY3 & CY5
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 12cm
Yield: Approximately 7.6 t/ha
Irrigation: Supplementary drip
Vintage: A warm to hot vintage, with perfect ripening conditions resulting in some great white wines. Little rain meant it was practically a disease free year.

about the harvest: Yeasts D522
Fermentation temp 19 °C
Method De-stalk, crush, pressed, settled in horizontal stainless steel tanks and fermented in 228 L
French oak barrels.

in the cellar : 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
Production 29100 bottles