

## 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

