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Thelema Sutherland Chardonnay 2018

This wine shows pure citrus fruit, creamy oak and a touch of savouriness on the palate with a lovely fresh finish. Showing surprising complexity for such a young wine and will age gracefully.

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 :** 13.0 % vol **rs :** 2.4 g/l **pH :** 3.31 **ta :** 6.5 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Potential to develop beautifully over the next ten years.

in the vineyard :
Root stock: Richter and Mgt 101-14
Soil type: Tukulu
Age of vines: Planted August 2004
Plant density: 2300 to 2500 vines/ha
Trellising: 7 wire Perold system, with movable foliage wires.
Yield: 12.8 t/ha
Irrigation: Supplementary drip Vintage

A moderate summer with very little rain resulting in ideal growing conditions for grapes.

about the harvest: Picking date: 14 February 2018
Grape sugar: 22.3 °B
Acidity: 7.1 g/l
pH at harvest: 3.34

in the cellar : Yeasts: LalVinM
Fermentation temp: 19°C

Alcoholic and malolactic fermentation in 228 L French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred on a regular basis.