

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: Tukululu

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.

