

Thelema Sutherland Reserve Chardonnay 2016

This Chardonnay articulates the sense of place through the chalky minerality and subtle brioche notes. An intriguing grapefruit essence softens the oak elements, which leaves a lingering, refined acidity.

Forest mushroom risotto topped with truffle oil and parmesan.

variety : Chardonnay | 100% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin :

analysis : alc : 13.17% % vol rs : 1.90 g/l pH : 3.21 ta : 6.15 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now through to 2022.

in the vineyard : Root stock: Richter 110

Soil type: Tukululu

Age of vines: Planted 2004

Plant density: 7 wire Perold system, with movable foliage wires.

Yield: 10 t/ha

Irrigation: Moderate summer days with very little rain, resulting in ideal growing conditions for Grapes.

about the harvest: Picking date: 11 February 2016

Grape sugar: 22.5 °B

Acidity: 6.67 g/l

pH at harvest: 3.36

in the cellar :

Yeasts: D522 (Lalvin M)

Fermentation temp: 17 °C

Barrel selection: 12 barrels were identified as exceptional. 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.

