

Thelema Chardonnay 2017

This wine has a beautiful light straw colour. Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement 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 : 13.0 % vol rs : 2.1 g/l pH : 3.29 ta : 6.5 g/l

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

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

ageing : Drinking well now and will develop more complexity over the next 3 - 10 years.

in the vineyard : 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

Yield: 7-11 t/ha

Irrigation: Supplementary drip

Vintage: Cool nights throughout the growing season with dry warm days resulted in healthy grapes with smaller berries with great intensity of flavour.

about the harvest: Picking date: 23rd January 2017

Grape sugar: 22.2 °B

Acidity: 7.94 g/l

pH at harvest: 3.27

in the cellar : Yeasts: D522

Fermentation temp: 19 °C

Wood maturation: 10 months in French oak barrels, 35% new, and the balance in 3rd/4th fill.

Battonage: Barrels stirred for several months.

Second Fermentation: The majority of this bottling completed malolactic fermentation in barrel

