wine.co.za
easiest way to buy wine

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: 23nd 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

