

Thelema Eds Reserve 2016

Unwooded and well-balanced, with fresh melon and grapefruit flavours, and a full zesty palate.

The silky texture of this wine will match delicate and fine food such as shellfish or carpaccio.

variety : Chardonnay | 100% Chardonnay

winery : Thelema Mountain Vineyards

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.39 ta : 6.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

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

in the vineyard : Rootstock: R99

Soil type: Hutton - decomposed granite

Age of vines: Planted 1985

Plant density: 3989 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cm

Yield: Approximately 7.95 tons per ha

Irrigation: Supplementary drip

Vintage: 2016 was generally a warm and dry vintage, an exceptionally dry winter followed by a warm and windy January resulted in decreased crop levels among all varietals.

about the harvest: Picking date: 19th January 2016

Grape sugar: 21.5 °B

Acidity: 7.78 g/L

pH at harvest: 3.42

in the cellar : Yeasts: D522

Fermentation temp: About 19°C

Method: De-stalk, crush, overnight skin-contact, pressed, settled in horizontal stainless steel tanks and fermented in 228 L French oak barrels, 15% new wood balance 2nd & 3rd fill barrels.

Battonage: Barrels stirred every two weeks to promote yeast autolysis.

