

Thelema Method Cap Classique 2015

Bottle fermented and left on the lees for 40 months, the wine shows lovely citrus, floral and yeasty aromas with a fresh acidity and lively bubbles.

perfect for any celebration. Enjoy with salmon, sushi or sweet cheeses.

variety : Chardonnay | 7% Chardonnay; 23% Pinot Noir

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 8.1 g/l pH : 3.04 ta : 7.1 g/l

type : Cap_Classique **style** : Dry **body** : Light **taste** : Fragrant

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

ageing : Drinking well now, but will develop well over the next few years.

in the vineyard : Root stock: 101-14 Mgt and Richter 110

Soil type: Tukululu

Age of vines: Planted in 2004

Plant density: 2300 - 2500 vines per hectare

Trellising: Perold, vertical hedge

Pruning: 2 bud spurs

Yield: supplementary drip

Vintage: A cool start to the season, but warmed up during the peak harvesting period.

Very little rain during harvest, resulting in good, healthy fruit.

about the harvest: Picking dates: 13th January 2015

Grape sugar: 18.75 °B

pH at harvest: 3.04

in the cellar : Yeast: D533 and EC118

Fermentation °C: 5°C

Method: Whole bunch pressed, settled & fermented in stainless steel tanks.

Secondary fermentation in bottle. Left on lees to mature for 32 months before disgorgement.

