



# THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema Chardonnay 2017

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.

### MATURATION

Good now, will develop well for 10 years.

### FOOD PAIRING

Full flavoured dishes such as lobster, tuna, chicken and pork.

### VITICULTURAL PRACTICES

Varietal Chardonnay – Clones  
CY3 & CY5

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

Pruning 2-bud spurs every  
12cm

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.

Picking date 23rd January 2017

Grape sugar 22.2 °B

Acidity 7.94 g/l

pH at harvest 3.27

### WINEMAKING PRACTICES

Yeasts D522

Fermentation temp 19 °C

Method De-stalked, crushed,  
pressed & settled in horizontal  
stainless steel tanks before the  
clear juice

was fermented in 228 L French  
oak barrels.

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



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## WINE DETAILS

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Residual Sugar 2.1 g/l

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pH 3.29

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Total acid 6.5 g/l

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Alcohol 13.0% by volume

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

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## WINEMAKER'S COMMENTS

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.