

SUTHERLAND

VINEYARDS

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Sutherland Chardonnay 2021

This wine shows pure citrus fruit, creamy oak and a touch of savouriness on the palate with a lovely fresh finish. Showing surprising complexity for such a young wine and will age gracefully.

FOOD PAIRING

Mild risottos, chicken salads and seafood dishes.

VITICULTURAL PRACTICES

Varietal	Chardonnay – Clones CY 270, CY 548A, 96A & 277D
Root stock	Richter 110 and 101 – 14 Mgt
Soil type	Tukulu & Bokkeveld Shale
Age of vines	Planted August 2004
Plant density	2300 – 2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	Approximately 9.1 t/ha
Irrigation	Drip irrigation
Vintage	One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness.
Picking date	06th February 2021
Grape sugar	22.1°B
Acidity	7.53 g/l
pH at harvest	3.34

WINEMAKING PRACTICES

Yeasts	Lalvin M
Method	Alcoholic and malolactic fermentation in 228 L French oak barrels. The wine spends 10 months on its gross fermentation lees, with the lees being stirred on a regular basis.
Wood Maturation	10 months in barrel. 30% new French oak, balance in older barrels.

WINE DETAILS

Residual sugar	1.7 g/l
pH	3.21
Total acid	6.4 g/l
Alcohol	13.0 %