



THELEMA
ARUMDALE SHIRAZ
2003

Viticultural Practices

Origin	: Neighbouring farm to Sutherland, our Elgin property.
Varietal	: Shiraz, clone 9, 21
Root stock	: R110
Soil type	: decomposed granite
Age of vines	: Planted 2000
Plant density	: 1970 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 6 tons per ha
Irrigation	: Dry land
Vintage	: Moderate to cool weather with a long ripening period
Picking date	: 10 th of April
Grape sugar	: 25.5 degrees Balling
Acidity	: 5.0 g/l
pH at harvest	: 3,68

Winemaking Practices

Yeasts	: Enoferm Syrah
Fermentation temp	: About 26 degrees C
Method	: De-stalked, crushed, pumped into s/s tanks, inoculated with yeast, pumped over for 6 days, left for 5 days before pressing, racked to barrel after malo-lactic fermentation.
Wood Maturation	: 18 months in 225 litre barrels, 90% French oak, 10% American, all second-fill barrels.

Wine details

Residual Sugar	: 1,7 g/l
pH	: 3,82
Total acid	: 5,1 g/l
Alcohol	: 13.94% by volume
Maturation Pot	: Should peak in about 2008

Winemaker's comments

"This wine has delicious black fruit flavours, seasoned with freshly ground pepper, and a spicy finish. It should mature into a lovely Rhone-style wine in a few years time."