



# THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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## SUTHERLAND PINOT NOIR

2010

WINE OF ORIGIN ELGIN

### VITICULTURAL PRACTICES

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Varietal	Pinot Noir
Root stock	101 – 14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	4 t/ha
Irrigation	Supplementary drip
Vintage	One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.
Picking date	5 February 2010
Grape sugar	23.62 °B
Acidity	6.31 g/l
pH at harvest	3.36

### WINEMAKING PRACTICES

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Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	9 months in barrel. 10 % new French oak, balance 3 <sup>rd</sup> and 4 <sup>th</sup> fill barrels

### WINE DETAILS

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Residual Sugar	2.78 g/l
pH	3.47
Total acid	5.56 g/l
Alcohol	13.5 %
Maturation Pot	Should peak by 2016

### WINEMAKER'S COMMENTS

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“This Pinot Noir was aged in French oak barrels for 9 months. The wine is light and clean, with earthy wild strawberry and raspberry flavours, and a perfumed and elegant finish.”