



# THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

## SUTHERLAND SYRAH

2008

WINE OF ORIGIN ELGIN

### VITICULTURAL PRACTICES

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Varietal	Shiraz
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2004, 2005
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	9.3 t/ha
Irrigation	Supplementary drip
Picking date	13 March 2008
Grape sugar	25,0 balling
Acidity	4.85g/l
pH at harvest	3.5

### 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	18 months in barrel. 30 % new French oak, balance 3 <sup>rd</sup> and 4 <sup>th</sup> fill barrels

### WINE DETAILS

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Residual Sugar	2.1 g/l
pH	3.66
Total acid	5.3 g/l
Alcohol	14.87 %
Maturation Pot	Should be drinking well until about 2015

### WINEMAKER'S COMMENTS

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“This Shiraz was aged in French oak barrels for 18 months. This wine is tasty and complex; showing black berry flavours with great texture on the palate. There are blackcurrant and fynbos aromas on the nose. Will reward cellaring.”