



# THELEMA

## SHIRAZ

### 2000

#### Viticultural Practices

Varietal	: Shiraz, clone 9, 21
Root stock	: 101 – 14, R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1997
Plant density	: 1970 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 3 tons per ha
Irrigation	: Supplementary drip
Vintage	: Very good even vintage
Picking date	: 23 <sup>rd</sup> February
Grape sugar	: 23 degrees Balling
Acidity	: 7,5 g/l
pH at harvest	: 3,4

#### Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 30 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	: 20 months in 225 litre French oak, 30% new wood

#### Wine details

Residual Sugar	: 1,3 g/l
pH	: 3,7
Total acid	: 5,6 g/l
Alcohol	: 14% by volume
Maturation Pot	: Should peak in about 2006

#### Winemaker's comments

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