



THELEMA

SHIRAZ

2002

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 6 tons per ha
Irrigation	: Supplementary drip
Vintage	: Cool wet vintage with small crops and losses due to mildew
Picking date	: 1 st of March to 3 rd of March
Grape sugar	: 24.0 degrees Balling
Acidity	: 7.0 g/l
pH at harvest	: 3,7

Winemaking Practices

Yeasts	: Enoferm Syrah
Fermentation temp	: About 28 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, 80% French oak, 20% American, 30% new wood

Wine details

Residual Sugar	: 1,3 g/l
pH	: 3,68
Total acid	: 5,5 g/l
Alcohol	: 13.51% by volume
Maturation Pot	: Should peak in about 2007

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."