



THELEMA

SHIRAZ

2003

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	: Moderate to warm weather with a long ripening period
Picking date	: 11 th to the 28 th of March
Grape sugar	: 24.0 degrees Balling
Acidity	: 5.0 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	: 1,5 g/l
pH	: 3,66
Total acid	: 5,6 g/l
Alcohol	: 13.67% by volume
Maturation Pot	: Should peak in about 2007

Winemaker's comments

"This wine has a nice spicy, blackfruit flavour, is medium-bodied and has a good clean tannic finish. It is an excellent food wine."