



# THELEMA

## SHIRAZ

### 2004

#### 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	: 15 <sup>th</sup> to 25 <sup>th</sup> of March
Grape sugar	: Average of 24.8 degrees Balling
Acidity	: Average of 5.9 g/l
pH at harvest	: Average of 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	: 3.7 g/l
pH	: 3,62
Total acid	: 5.1 g/l
Alcohol	: 14.65% by volume
Maturation Pot	: Should peak in about 2008

#### Winemaker's comments

"Robust, exuberant charmer, showing ripe blackfruit, some spice and with a lovely toasty finish."