



THELEMA

SHIRAZ

2005

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	: 6 th to 16 th of March
Grape sugar	: Average of 25.5 degrees Balling
Acidity	: Average of 5.0 g/l
pH at harvest	: Average of 3,85

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 8 days before pressing, racked to barrel for malo-lactic fermentation.
Wood Maturation	: 20 months in 225 litre barrels, 85% French oak, 15% American, 40% new wood

Wine details

Residual Sugar	: 2.7 g/l
pH	: 3,91
Total acid	: 5.1 g/l
Alcohol	: 15.0% by volume
Maturation Pot	: Should peak in about 2011

Winemaker's comments

"Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied."