



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

THELEMA SHIRAZ

2006

WINE OF ORIGIN STELLENBOSCH

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 10 tons per ha
Irrigation	Supplementary drip
Vintage	Moderate to warm vintage
Picking date	14 th – 20 th March
Grape sugar	25.8 balling
Acidity	5.3g/l
pH at harvest	3.8

WINEMAKING PRACTICES

Yeasts	Natural occurring yeast and Enoferm syrah
Fermentation temp	28 Celsius
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	18 months in French oak barrels. New oak: 40%, balance 3 rd /4 th fills

WINE DETAILS

Residual Sugar	2.1 g/l
pH	3.73
Total acid	5.1 g/l
Alcohol	14.56 % 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.”