



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA SHIRAZ

2008

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	Shiraz – Clone SH9C, SH1A and SH470
Root stock	101 – 14, R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1997, 2000 and 2001
Plant density	1951 – 3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 10.8 t/ha
Irrigation	Supplementary drip
Vintage	A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.
Picking date	13 th – 19 th March
Grape sugar	25.2 – 25.7 °B
Acidity	4.9 g/l
pH at harvest	3.77

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, crushed, pumped into stainless steel fermenters, pumped over twice a day, once in the morning (aerated pump over) and once in the afternoon (closed circulation) for 6 days, after which the wine is left for two days before pressing, once pressed the wine is racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel, 40% new French oak and the balance in older barrels

WINE DETAILS

Residual Sugar	1.6 g/l
pH	3.69
Total acid	5.0 g/l
Alcohol	14.86% by volume
Maturation Pot	2011 – 2016

WINEMAKER'S COMMENTS

“Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied. Will reward cellaring.”