

# SUTHERLAND

## VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA  
TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Sutherland Syrah 2011

This Shiraz was aged in French oak barrels for 18 months. This wine is tasty and complex; showing black berry flavours with great texture on the palate. There are blackcurrant and fynbos aromas on the nose. Will reward cellaring.

### MATURATION

Will develop well for 5 years.

### FOOD PAIRING

The spicy character of this wine lends itself to stews and grilled beef.

### WINEMAKER'S COMMENTS

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### VITICULTURAL PRACTICES

Varietal	Shiraz
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2004, 2005
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	12 t/ha
Irrigation	Supplementary drip
Vintage	Warm and dry vintage with wines of intense colour and fruit concentration across all red varieties.
Picking date	8 - 29 March 2011
Grape sugar	24.8 °B
Acidity	4.5 g/l
pH at harvest	3.8

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel. 35% new French oak, balance 3rd and 4th fill barrels

### WINE DETAILS

Residual sugar	1.7 g/l
pH	3.6
Total acid	5.2 g/l
Alcohol	14.5%
Maturation	2015 - 2020