

# 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 2013

Our Syrah is full bodied with inviting aromas of black berries, plums and savoury spice, with great texture on the palate and a long, juicy finish.

### 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

This wine shows inviting aromas of black berries, plums and savoury spice, with great texture on the palate and a long, juicy finish. The components were aged in French oak barrels for 18 months before blending and bottling.

### 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       | Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening the same time. It was a tough vintage for the winery crew. |
| Picking date  | 21 - 31 March 2014                                                                                                                                                 |
| Grape sugar   | On average: 24.5 - 25 °B                                                                                                                                           |
| Acidity       | 5.9 - 5.24g/l                                                                                                                                                      |
| pH at harvest | 3.4                                                                                                                                                                |

### 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. 20% new French oak, balance 3rd and 4th fill barrels                                                                                                               |

### WINE DETAILS

|                |             |
|----------------|-------------|
| Residual sugar | 2.0 g/l     |
| pH             | 3.56        |
| Total acid     | 5.2 g/l     |
| Alcohol        | 14.6%       |
| Maturation     | 2018 - 2023 |