

SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Syrah 2014

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	2.1 g/l
pH	3.50
Total acid	5.1 g/l
Alcohol	14.66%
Maturation	2018 - 2023