

# SUTHERLAND

## VINEYARDS

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## 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.

### 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

### 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.