

SUTHERLAND

VINEYARDS

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Sutherland Syrah 2019

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.

FOOD PAIRING

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

VITICULTURAL PRACTICES

Varietal	Syrah - Clones SH22F & SH174F
Root stock	Mgt
Soil type	Tukulu / Bokkeveld Shale
Age of vines	Planted 2005
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	10.8 t/ha
Irrigation	Supplementary drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes
Picking date	27 - 28 Feb 2019
Grape sugar	24.3 °B
Acidity	6.0 g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	Enoferm Syrah
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, pumped into stainless steel tanks, punch downs being done twice a day, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel. 30% new French oak, balance 3rd and 4th fill barrels

WINE DETAILS

Residual sugar	2.0 g/l
pH	3.41
Total acid	5.8 g/l
Alcohol	13.5%