

SUTHERLAND

VINEYARDS

PO BOX 6148, UNIEDAL, 7612, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Syrah 2022

This Syrah reveals a harmonious blend of ripe blackberries and plums with touches of violet, black pepper, and smoky cedar on the nose. On the palate, vibrant acidity complements juicy black cherries, while subtle notes of cured meat and graphite add complexity. The finish is enduring, with lingering black fruit and white pepper spiciness, reflecting its coastal origin.

FOOD PAIRING

This cool climate Syrah pairs wonderfully with a range of dishes. Its vibrant acidity and complex flavours make it a versatile companion for grilled lamb chops with rosemary, wild mushroom risotto, or a charcuterie board featuring cured meats and aged cheeses.

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	7.6 t/ha
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking date	11 - 16 March 2022
Grape sugar	24.8°B
Acidity	6.0 g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	ICV Gre
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. 10% new French oak, balance in older barrels.

WINE DETAILS

Residual sugar	1.3 g/l
pH	3.42
Total acid	6.2 g/l
Alcohol	14.5 %