



THELEMA

MOUNTAIN VINEYARDS

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Thelema Mountain Red 2019

This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well rounded tannins and a long, delicious finish.

FOOD PAIRING

Particularly good with light and medium flavoured meals, such as pizza or a braai (barbeque).

VITICULTURAL PRACTICES

Varietals	Shiraz /Grenache/Petit Verdot
Rootstock	101-14, R99
Soil Type	Tukulu / Glenrosa
Age of Vines	Planted 2004 - 2006
Trellising	Vertical Hedge
Pruning	2-bud spurs
Yield	11.8 tons per hectare
Irrigation	Supplementary drip
Vintage	Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour.
Picking date	25 February - 15 March 2019
Grape Sugar	23.8 - 25.1° Balling
Acidity	5.48 g/l - 7.18 g/l
pH at Harvest	3.45 - 3.48

WINEMAKING PRACTICES

Yeasts	NT50 / Alchemy 3 / ICV Gre
Method	De-stalked, crushed, pumped into stainless steel tanks, with pump overs being done twice a day.
Wood Maturation	18 months in older French Oak barrels.

WINE DETAILS

Residual Sugar	2.2 g/l
pH	3.51
Total acid	5.4 g/l
Alcohol	14%
Blend	58% Shiraz, 22% Grenache & 20% Petit Verdot