



THELEMA

MOUNTAIN VINEYARDS

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Thelema Mountain Red 2022

This wine presents vibrant notes of dark berries, cherries and subtle peppery spice. After 18 months in barrel, the palate is smooth and layered with gentle tannins, offering a balanced texture and a persistent, flavourful 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	8.5 tons per hectare
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking date	28 March 2022
Grape Sugar	24.3° Balling
Acidity	5.5 g/l
pH at Harvest	3.5

WINEMAKING PRACTICES

Yeasts	Alchemy 4 / ICV Gre / X-pure
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	2.3 g/l
pH	3.50
Total acid	5.2 g/l
Alcohol	14%
Blend	60% Shiraz, 20% Grenache & 20% Petit Verdot