



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2004

Showing more earthy and savoury flavours complimented by sweet black fruit.

MATURATION

Enjoy now.

FOOD PAIRING

Grilled meats, casseroles and mature cheeses.

VITICULTURAL PRACTICES

Varietal	Shiraz, clone SH99/SH9C/SH1A
Root stock	101 – 14, R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 2000 & 2001
Plant density	2300 – 3200 vines per hectare
Trellising	VSP & Guyot
Pruning	2-bud spurs every 12cm & Cane pruning
Yield	Approximately 6 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm weather, with a long ripening period
Picking date	12th - 25th of March
Grape sugar	24.8 °B
Acidity	5.9 g/l
pH at harvest	3.7

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, crushed, pumped into stainless steel tanks, pumped over for 6 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in 80% French and 20% American oak barrel, 30% new and the balance in older barrels

WINE DETAILS

Residual sugar	3.7 g/l
pH	3.62
Total acid	5.1 g/l
Alcohol	14.65% by volume