



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

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Thelema Shiraz 2007

Rich and toasty, this elegant shiraz shows ripe black fruit and cassis, with lovely spicy finish. Full bodied. Will reward cellaring.

MATURATION

Will continue to develop for 6 years from vintage.

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 10.0 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm weather
Picking date	13 - 17th March
Grape sugar	25.5 °B
Acidity	5.0 g/l
pH at harvest	3.78

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 barrel, 40% new French and the balance in older barrels.

WINE DETAILS

Residual sugar	2.2 g/l
pH	3.75
Total acid	4.8 g/l
Alcohol	14.9% by volume
Maturation	2010 – 2015

WINEMAKER'S COMMENTS

Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied. Will reward cellaring.

