



# THELEMA

MOUNTAIN VINEYARDS

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

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema Shiraz 2011

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, meaty casseroles and mature cheeses.

### WINEMAKER'S COMMENTS

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

### 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 10.2 t/ha
Irrigation	Supplementary drip
Vintage	Warm and windy vintage the driest season in some years with different varieties ripening at the same time making it a tough harvest for the winery crew
Picking date	30th of March 2011
Grape sugar	25.5 °B
Acidity	4.6 g/l
pH at harvest	3.88

### 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	1.6 g/l
pH	3.54
Total acid	5.8 g/l
Alcohol	15.37% by volume
Maturation	2014 – 2020