



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2012

Aromatic and inviting, this Shiraz shows ripe black fruit, cassis and lovely spice on the palate. Full bodied.

MATURATION

Will continue to develop for 7 years from vintage.

FOOD PAIRING

Grilled meats, meaty casseroles and mature cheeses.

WINEMAKER'S COMMENTS

Aromatic and inviting, this Shiraz shows ripe black fruit, cassis and lovely spice on the palate. 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 10.36 t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking date	22nd & 23rd of March 2012
Grape sugar	24.5 °B
Acidity	5.1 g/l
pH at harvest	3.58

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
Production	26458 bottles

WINE DETAILS

Residual sugar	2.0 g/l
pH	3.68
Total acid	5.1 g/l
Alcohol	14.2% by volume
Maturation	2015 – 2020