



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2013

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

MATURATION

Will continue to develop for 7 years from vintage.

FOOD PAIRING

Grilled meats, meaty 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 12 t/ha
Irrigation	Supplementary drip
Vintage	Cool start to season delaying harvest by a week or so leading to an exceptional vintage with red wines of great purity, elegance and concentration.
Picking date	12 & 26 of March 2013
Grape sugar	23.5 - 25 °B
Acidity	4.4 - 5.9 g/l
pH at harvest	3.6

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, 35% new French and the balance in older barrels

WINE DETAILS

Residual sugar	1.5 g/l
pH	3.58
Total acid	5.0 g/l
Alcohol	14.0% by volume
Maturation	2016 – 2022

WINEMAKER'S COMMENTS

Aromatic and inviting, this flavourful Shiraz shows ripe black fruit, cassis and lovely spice on the palate. Will reward cellaring.