



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2015

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.

WINEMAKER'S COMMENTS

Aromatic and inviting, this flavourful Shiraz shows ripe black fruit, cassis and lovely spice on the palate. 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 12 t/ha
Irrigation	Supplementary drip
Vintage	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.
Picking date	2nd March 2015
Grape sugar	24.6 °B
Acidity	6.0 g/l
pH at harvest	3.45

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	1.7 g/l
pH	3.49
Total acid	5.4 g/l
Alcohol	14.0% by volume
Maturation	2019 – 2026