



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Shiraz 2016

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       | 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     |

### WINEMAKER'S COMMENTS

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