



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Shiraz 2017

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

### 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 9.8 t/ha
Irrigation	Supplementary drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	23 - 27 February
Grape sugar	23.9 - 25.2 °B
Acidity	5.5 - 6.2 g/l
pH at harvest	3.5

### WINEMAKING PRACTICES

Yeasts	Enoferm Syrah
Fermentation temp	26 - 27 °C
Method	De-stalked, crushed, pumped into stainless steel tanks, with pump overs being done twice a day. Fermentation and maceration were completed after 9 days.
Wood Maturation	18 months in barrel, 37% new French and the balance in older barrels

### WINE DETAILS

Residual sugar	2.3 g/l
pH	3.57
Total acid	5.3 g/l
Alcohol	14% by volume