



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2018

Aromatic and inviting, this flavourful Shiraz shows a spicy white pepper undertone with cassis and dark red fruit aromas of mulberries. It is characterised by versatility, demonstrating a smooth soft palate with a savoury finish.

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 11.2 t/ha
Irrigation	Supplementary drip
Vintage	A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.
Picking date	02 - 06 March
Grape sugar	23.2 - 24.2 °B
Acidity	5.0 g/l
pH at harvest	3.4 - 3.5

WINEMAKING PRACTICES

Yeasts	Enoferm Syrah
Fermentation temp	26 - 27 °C
Method	The grapes were gently de-stemmed, retaining as many whole berries as possible, before passing over an additional vibrating table to remove all MOG (matter other than grapes), after which a displacement pump takes the fruit to its fermentation tank. The tanks are then inoculated with a specific commercial yeast strain, this way insuring the development of the perfect flavour profile. Fermentation is done in stainless steel fermenters, and a combination of aerative pump overs and punch down techniques are used to ensure optimal colour, tannin and flavour extraction. Once fermentation is complete the wine is drained off the skins and moved to a holding tank to be barreled down. Malolactic fermentation takes place in the barrels.
Wood Maturation	18 months in barrel, 30% new French and the balance in older barrels

WINE DETAILS

Residual sugar	2.1 g/l
pH	3.48
Total acid	5.5 g/l
Alcohol	13.5% by volume