



THELEMA

MOUNTAIN VINEYARDS

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Thelema The Abbey 2022

The name Thelema comes from a tale written by 16th Century French writer Francois Rabelais, who writes about a beautiful Abbey, Thélème, where there is but one rule - 'do what thou wilt'. This blend of Shiraz and Grenache pays homage to the spirit of the Abbey and to the author who gave us our name.

FOOD PAIRING

Rich hearty stews, roasts and grilled meats.

WINEMAKER'S COMMENTS

A rich, expressive blend led by Shiraz, with ripe dark fruit, black pepper, and hints of dried herbs. The Grenache adds brightness and subtle red berry notes, while fine tannins and a savoury finish bring balance and complexity.

VITICULTURAL PRACTICES

Varietal	Shiraz - Clone SH1A / Grenache - Clone GN 70N / Petit Verdot - Clone PR 400D
Root stock	101-14 and R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 2003 to 2006
Plant density	3000, 1996 and 2022 vines per hectare respectively
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm.
Yield	12.1 tons/ha (Shiraz), 11 tons/ha (Grenache)
Irrigation	Supplementary drip
Vintage	Warm and dry conditions during the 2022 growing season resulted in a slightly earlier harvest. The grapes ripened evenly, producing fruit with excellent concentration, balance, and freshness.
Picking date	09 March 2022 (Shiraz), 28 February 2022 (Grenache),
Grape sugar	23.8°B (Shiraz), 25.0°B (Grenache)
Acidity	6.08 g/l (Shiraz), 5.5 (Grenache).
pH at harvest	3.5 (Shiraz), 3.3 (Grenache).

WINEMAKING PRACTICES

Yeasts	ICV-Gre / E.Syrah
Fermentation temp	27 °C
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over once a day for 5 days. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood Maturation	18 months in 2nd & 3rd fill 225 L French oak barrels.

WINE DETAILS

Residual Sugar	1.5 g/l
pH	3.50
Total acid	5.4 g/l
Alcohol	14.0 %
Blend	Shiraz 90 %, Grenache 10 %



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