

## Thelema Shiraz 2007

Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied. Will reward cellaring.

**variety** : Shiraz | 100% Shiraz

**winery** : Thelema Mountain Vineyards

**winemaker** : Gyles Webb & Rudi Schultz

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.9 % vol **rs** : 2.2 g/l **pH** : 3.75 **ta** : 4.8 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Maturation Potential: 2010 - 2015

**in the vineyard** : Varietal Shiraz, clone SH9C/1A/470

Root stock 101 – 14, R110

Soil type Hutton – decomposed granite

Age of vines Planted 1997 & 2000

Trellising Vertical hedge

**in the cellar** : Yeasts Natural occurring yeasts

Fermentation temp 27 °C

Method De-stalked, crushed, pumped into s/s tanks, pumped over for 6 days, left for 2 days before pressing, racked to barrel for malo-lactic fermentation.

Wood Maturation 18 months in barrel , 40% new French and the balance in older barrels

