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Thelema Shiraz 2008

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



variety : Shiraz | 100% Shiraz
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Stellenbosch
analysis : **alc :** 14.86 % vol **rs :** 1.6 g/l **pH :** 3.69 **ta :** 5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Maturation Potential: 2010 - 2016
Will reward cellaring.

in the vineyard : Varietal: Shiraz - Clone SH9C, SH1A and SH470
Root stock: 101 – 14, R110
Soil type: Hutton – decomposed granite
Age of vines: Planted 1997, 2000 and 2001
Plant density: 1951 - 3200 vines per hectare
Trellising: Vertical hedge
Pruning: 2-bud spurs every 12 cm
Irrigation: Supplementary drip
Vintage: A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.

about the harvest: Picking date: 13th – 19th March
Grape sugar: 25.2 – 25.7 balling
Acidity: 4.9 g/l
pH at harvest: 3.77

in the cellar : Yeasts: Natural occurring yeasts
Fermentation temp: 27o Celsius
Method: De-stalked, crushed, pumped into stainless steel fermenters, pumped over twice a day, once in the morning (aerated pump over) and once in the afternoon (closed circulation) for 6 days, after which the wine is left for two days before pressing, once pressed the wine is racked to barrel for malolactic fermentation.
Wood Maturation:18 months in barrel, 40% new French oak and the balance in older barrels.