

## Thelema Shiraz 2009

Rich and toasty, this elegant Shiraz shows ripe black fruit and cassis, with lovely spicy finish. Full bodied.

**variety :** Shiraz | 100% Shiraz  
**winery :** Thelema Mountain Vineyards  
**winemaker :** Gyles Webb & Rudi Schultz  
**wine of origin :** Stellenbosch  
**analysis :** alc : 14.02 % vol rs : 2.8 g/l pH : 3.62 ta : 5.8 g/l  
**type :** Red **style :** Dry **body :** Full **wooded**  
**pack :** Bottle **closure :** Cork

**ageing :** Maturation Potential: 2014 - 2020  
Will reward cellaring.

**in the vineyard :** 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 12 cm's & Cane pruning  
Yield: Approximately 10.0 tons per ha  
Irrigation: Supplementary drip  
Vintage: Moderate to warm weather  
Picking date: 17th March  
Grape sugar: 24.0 balling  
Acidity: 4.9g/l  
pH at harvest: 3.6

**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: 27° 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.

