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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.