

Thelema Sutherland Pinot Noir 2010

This Pinot Noir was aged in French oak barrels for 9 months. The wine is light and clean, with earthy wild strawberry and raspberry flavours, and a perfumed and elegant finish.

variety : Pinot Noir | 100% Pinot Noir

winery : Thelema Mountain Vineyards

winemaker : .

wine of origin : Elgin

analysis : **alc** : 13.5 % vol **rs** : 2.78 g/l **pH** : 3.47 **ta** : 5.56 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Should peak by 2016.

in the vineyard : Varietal: Pinot Noir

Root stock: 101-14

Soil type: Tukulu / Glenrosa

Age of vines: planted 2006

Plant density: 2058 vines/ha

Trellising: 7 wire Perold with moveable foliage wires

Pruning: spur

Yield: 4 t/ha

Irrigation: Supplementary drip

Vintage: One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.

about the harvest: Picking date: 5 February 2010

Grape sugar: 23.62 balling

Acidity: 6.31 g/l

pH at harvest: 3.36

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 28°C

Method: De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.

Wood Maturation: 9 months in barrel. 10% new French oak, balance 3rd and 4th fill barrels.

