

Thelema Sutherland Pinot Noir 2011

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.

Lightly flavoured dishes, like salmon and tuna, mildly prepared beef, soft cheeses.

variety : Pinot Noir | 100% Pinot Noir

winery : Thelema Mountain Vineyards

winemaker : .

wine of origin : Elgin

analysis : alc : 14.28 % vol rs : 2.9 g/l pH : 3.71 ta : 5.5 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Will continue improving for 5 years.

in the vineyard : Varietal: Pinot Noir

Root stock: 101-14

Soil type: Tukululu / Glenrosa

Age of vines: planted 2006

Plant density: 2058 vines/ha

Trellising: 7 wire Perold with moveable foliage wires

Pruning: spur

Yield: 5 t/ha

Irrigation: Supplementary drip

about the harvest: Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!

Picking date: 7-8 February 2010

Grape sugar: 24.1 - 24.8 balling

Acidity: 6.2 - 6.6 g/l

pH at harvest: 3.4 - 3.54

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.

