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Thelema Sutherland Syrah 2009

This Shiraz was aged in French oak barrels for 18 months. This wine is tasty and complex; showing black berry flavours with great texture on the palate. There are blackcurrant and fynbos aromas on the nose. Will reward cellaring.

variety : Shiraz | 100% Syrah
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Elgin
analysis : **alc :** 14.77 % vol **rs :** 2.5 g/l **pH :** 3.62 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork



ageing : Should be drinking well until about 2016

in the vineyard : Varietal Shiraz
Root stock 101-14
Soil type Tukulu /Glenrosa
Age of vines Planted 2004, 2005
Trellising 7 wire Perold with moveable foliage wires

about the harvest: Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.

Picking date: 19 - 31 March 2009
Grape sugar: 25,2 balling
Acidity: 5.1 g/l
pH at harvest: 3.57

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: 18 months in barrel. 35 % new French oak, balance 3rd and 4th fill barrels