

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

