

## Thelema Sutherland Pinot Noir 2012

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This Pinot Noir was aged in French oak barrels for 9 months. The wine shows pure fruit aromas, lovely perfumed forest floor characteristics and hints of smoky spice. Earthy flavours of wild strawberry and spice on the palate end in a long, refined finish.

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

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**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Thelema Mountain Vineyards

**winemaker :**

**wine of origin :** Stellenbosch

**analysis :** alc : 13.64 % vol rs : 2.0 g/l pH : 3.58 ta : 5.2 g/l

**type :** Red

**pack :** Bottle **size :** 750ml **closure :** Cork

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**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 pruning

Yield: 5 t/ha

Irrigation: Supplementary drip

**about the harvest:** Vintage: Unusually dry, hot January, resulting in an early start to the picking. A very good vintage for both reds and white.

Picking date 10 - 17 February 2012

Grape sugar: 23.28°C B

Acidity: 5.66 - 6.0 g/l

pH at harvest: 3.35

**in the cellar :** Yeasts: Natural occurring yeasts

Fermentation temp: 28°C

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

Wood Maturation: 9 months in barrel. 18% new French oak, balance 3rd and 4th fill barrels.

