

Thelema Shiraz 2010

Rich and toasty, this elegant shiraz shows ripe black fruit and cassis, with lovely spicy finish. Full bodied. Will reward cellaring.

Grilled meats, casseroles and mature cheeses.

variety : Shiraz | 100% Shiraz
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Stellenbosch
analysis : alc : 14.87 % vol rs : 1.8 g/l pH : 3.57 ta : 5.4 g/l
type : Red **style** : Dry **body** : Full **wooded**
pack : Bottle **size** : 0 **closure** : Cork

ageing : Will continue to develop for 6 years from vintage.

in the vineyard : Varietal: Shiraz, clone SH99/SH9C/SH1A

Root stock: 101 – 14, R110

Soil type: Hutton – decomposed granite

Age of vines: Planted 2000 & 2001

Plant density: 2300 – 3200 vines per hectare

Trellising: VSP & Guyot

Pruning: 2-bud spurs every 12cm & Cane pruning

Yield: Approximately 10.2 t/ha

Irrigation: Supplementary drip

Vintage: Moderate to warm weather

about the harvest: Picking date: 12th & 17th of March 2010

Grape sugar: 24.6 °B

Acidity: 5.16 g/l

pH at harvest: 3.6

in the cellar : Yeasts: Natural occurring yeasts

Fermentation: temp 27 °C

Method: De-stalked, crushed, pumped into stainless steel tanks, pumped over for 6 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.

Wood Maturation: 18 months in barrel, 40% new French and the balance in older barrels

