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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