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Thelema Sutherland Syrah 2010

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.

The spicy character of this wine lends itself to stews and grilled beef.



variety : Shiraz | 100% Syrah
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Elgin
analysis : **alc :** 15.00 % vol **rs :** 1.6 g/l **pH :** 3.59 **ta :** 4.98 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Maturation 2014 - 2020

in the vineyard :
Root stock: 101-14
Soil type: Tukulu / Glenrosa
Age of vine:s Planted 2004, 2005
Plant density: 2353 vines/ha
Trellising: 7 wire Perold with moveable foliage wires
Pruning: Spur
Yield: 15 t/ha
Irrigation: Supplementary drip
Vintage: A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest.

about the harvest: The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.
Picking date 11 March 2010
Grape sugar 25.41 °B
Acidity 4.98 g/l
pH at harvest 3.52

in the cellar : Yeasts: Natural occurring yeasts
Fermentation temp: 28 °C
Method De-stalked, hand sorting of berries, crushed, pumped into stainless steel 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.