

Thelema Sutherland Reserve Pinot Noir 2016

Polished crimson with inviting traces of cassia, anise and cloves all enfolded by sour black cherries and layers of dark red fruit. A limited amount of barrels are selected after nine months of maturation to make up the Pinot Noir Reserve.

Try with wild mushroom risotto or roast pork with herbs and fennel.

variety : Pinot Noir | 100% Pinot Noir

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin :

analysis : alc : 13.0% % vol rs : 2.60 g/l pH : 3.36 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Enjoy now through to 2027.

in the vineyard : Root stock: Mgt 101-14

Soil type: Glenrosa

Age of vines: Planted 2006

Plant density: 2058 vines planted

Trellising: 7 wire Perold system, with movable foliage wires.

Yield: 6.6 t/ha

Irrigation: Supplementary drip

Vintage: Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.

about the harvest: Picking date: 26 January 2016

Grape sugar: 23.3 °B

Acidity: 4.58 g/l

pH at harvest: 3.55

in the cellar :

Yeasts: Melody

Fermentation temp: 28 °C

De-stalk, hand sorting of berries, partially crushed followed by a three day cold soak.

We then inoculate and perform punch downs twice a day up till fermented dry.

Pressed to French oak barrel for malolactic fermentation. A limited amount of barrels are selected to make up the reserve. 40% of the wood is new French oak.

