

Thelema Sutherland Reserve Grenache 2016

An assembly of roses and ripe raspberries welcomes you in the glass with subtle cinnamon and nutmeg notes. Fine ripe tannins leads to an elegant acidity that creates a reserved, linear wine.

A true soulmate to Melanzana Parmigiana.

variety : Grenache | 100% Grenache

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin :

analysis : alc : 14.5% % vol rs : 1.56 g/l pH : 3.33 ta : 6.54 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

ageing : Enjoy now through to 2025.

in the vineyard : Root stock: Mgt 101-14

Soil type: Glenrosa

Age of vines: Planted 2006

Plant density: 2150 vines per ha

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

Yield: 10 t/ha

Irrigation: Supplementary drip Vintage

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

about the harvest: Picking date: 9 March 2016

Grape sugar: 25.6 °B

Acidity: 6.01 g/l

pH at harvest: 3.30

in the cellar :

Yeasts: Natural occurring yeast

Fermentation temp: 24 °C

Large percentage whole berry ferment to get primary fruit. Aerated pump over in the morning and non-aerated pumped over in the afternoon because we want to get dry fine tannin extraction. To obtain the correct oak and tannin ratio the free run is taken into older barrels for 17 months.

