

Thelema Sutherland Pinot Noir 2017

This Pinot Noir was aged in French oak barrels for 9 months and shows pure strawberry fruit aromas and lovely perfumed spice and earthy characters on the nose. The wine is wonderfully balanced with a long, refined finish.

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

variety : Pinot Noir | 100% Pinot Noir

winery : Thelema Mountain Vineyards

winemaker : -

wine of origin :

analysis : alc : 13.5% vol rs : 1.8 g/l pH : 3.42 ta : 5.7 g/l

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

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

ageing : Enjoy now through to 2024.

in the vineyard : Root stock: Mgr 101-14

Soil type: Tukulu and Glenrosa

Age of vines: Planted in 2006

Plant density: 2.7 by 1.6 meters

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

Yield: 9 - 11 t/ha

Irrigation: Supplementary drip Vintage

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

about the harvest: Picking date: 2 February 2017

Grape sugar: 23.0 – 23.5 balling

Acidity: 6.04 – 6.22g/l

PH at harvest: 3.28 – 3.3

in the cellar :

Yeasts: Naturally occurring yeasts

Fermentation °C: 28 °C

De-stalked, hand sorted, crushed and pumped into stainless steel tanks with 10% whole bunch added. Pushed down for 5 days, racked to barrel for malolactic fermentation.

