

Thelema Sutherland Syrah 2016

Our Syrah is full bodied with inviting aromas of black berries, plums and savoury spice, with great texture on the palate and a long, juicy finish.

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 : 14.5% % vol rs : 1.83 g/l pH : 3.35 ta : 5.84 g/l

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

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

ageing : Enjoy now through to 2029

in the vineyard :

Root stock: 101-14

Soil type: Tukululu / Glenrosa

Age of vine:s Planted 2004, 2005

Plant density: 2353 vines/ha

Trellising: 7 wire Perold with moveable foliage wires

Yield: 12 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: 11 March 2016

Grape sugar: 24.5 - 24.7 °B

Acidity: 5.27 g/l

pH at harvest: 3.38 - 3.41

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 28 °C

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

