

Thelema Shiraz 2015

Aromatic and inviting, this flavorful Shiraz shows ripe black fruit, cassis and lovely spice on the palate.

Grilled meats, meat casseroles and mature strong cheeses.

variety : Shiraz | 100% Shiraz

winery : Thelema Mountain Vineyards

winemaker : Gyles Webb & Rudi Schultz

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.7 g/l pH : 3.49 ta : 5.4 g/l

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

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

ageing : Will continue to develop for 7 years from vintage.

in the vineyard : Root stock: Mgt 101-14 and Richter 110

Soil type: Hutton – decomposed granite

Age of vines: Planted 2000 & 2001

Plant density: 2300 – 3200 vines per hectare

Trellising: VSP & Guyot

Pruning: 2-bud spurs every 12cm & Cane pruning

Yield: 12 tones per hectare

Irrigation: Supplementary drip

Vintage: Cool start to the season delaying harvest by a week or so leading to an exceptional vintage with red wines of great purity, elegance and concentration.

about the harvest: Picking date: 2nd March 2015

Grape sugar: 24.6 °B

Acidity: 6.0 g/L

pH at harvest: 3.45

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 °C

Method: De-stalked, crushed, pumped into stainless steel tanks, pumped over for 6 days, left for 2 days before pressing. Racked to barrel for malolactic fermentation

Wood Maturation: 18 months in French oak barrels, 35% new and the balance older barrels.

