



THELEMA

MOUNTAIN VINEYARDS

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Thelema Shiraz 2014

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

MATURATION

Will continue to develop for 7 years from vintage.

FOOD PAIRING

Grilled meats, meaty casseroles and mature cheeses.

VITICULTURAL PRACTICES

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|---------------|---|
| Varietal | Shiraz, clone SH99/SH9C/SH1A |
| Root stock | 101 - 14, R110 |
| 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 | Approximately 12 t/ha |
| Irrigation | Supplementary drip |
| Vintage | Cool start to season delaying harvest by a week or so leading to an exceptional vintage with red wines of great purity, elegance and concentration. |
| Picking date | 12 & 26 of March 2013 |
| Grape sugar | 23.5 - 25 °B |
| Acidity | 4.4 - 5.9 g/l |
| pH at harvest | 3.6 |

WINEMAKING PRACTICES

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|-------------------|--|
| 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 barrel, 35% new French and the balance in older barrels |

WINE DETAILS

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|----------------|-----------------|
| Residual sugar | 1.5 g/l |
| pH | 3.58 |
| Total acid | 5.0 g/l |
| Alcohol | 14.0% by volume |
| Maturation | 2016 - 2022 |

WINEMAKER'S COMMENTS

Aromatic and inviting, this flavourful Shiraz shows ripe black fruit, cassis and lovely spice on the palate. Will reward cellaring.