

SUTHERLAND

VINEYARDS

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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.

MATURATION

Will develop well for 5 years.

FOOD PAIRING

The spicy character of this wine lends itself to stews and grilled beef.

VITICULTURAL PRACTICES

Varietal	Shiraz
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2004, 2005
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	12 t/ha
Irrigation	Supplementary drip
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes
Picking date	9 March 2016
Grape sugar	24.7 °B
Acidity	5.27 g/l
pH at harvest	3.45

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel. 20% new French oak, balance 3rd and 4th fill barrels

WINE DETAILS

Residual sugar	2.2 g/l
pH	3.38
Total acid	5.9 g/l
Alcohol	14.5%
Maturation	2019 – 2025

WINEMAKER'S COMMENTS

This wine shows inviting aromas of black berries, plums and savoury spice, with great texture on the palate and a long, juicy finish. The components were aged in French oak barrels for 18 months before blending and bottling.