

SRP
\$36.99

Rudi Schultz

SYRAH 2005

VITICULTURAL PRACTICES

Varietal:	100% Syrah
Appellation:	Stellenbosch
Soil Type:	Decomposed granite
Age of Vines:	11 years
Trellising:	Vertical hedge
Yield:	6 tons / ha
Irrigation:	None
Picking Date:	March 7, 2005
Grape Sugar:	26° B
Acidity:	4.5 g/l
pH at Harvest:	3.85



WINEMAKING PRACTICES

Fermentation Temperature: 26° C

Method:

The grapes were de-stemmed, hand sorted, crushed, and pumped into stainless steel tanks, where they were cold soaked for 24 hours. The must was then inoculated with native Rhône yeasts, and it fermented for 6 days with regular pumpovers. The wine was left on the skins for an additional five days before pressing. It was then racked to barrel for malolactic fermentation and aging.

Wood aging: 20 months in 225 liter French oak barrels (50% new, 25% second fill, 25% third fill).

TECHNICAL DETAILS

RS:	2.3 g/l	pH:	3.74
TA:	5.6 g/l	Alcohol:	15%

TASTING NOTES

This stunning Syrah boasts beautiful aromas of blackberry, black cherry, raspberry, and pepper that follow through on the lengthy palate. Well-integrated tannins and seductive hints of mocha, earth, and spice add to the complexity of this eponymous bottling from Thelema winemaker Rudi Schultz. This sensational wine has garnered 90+ Wine Spectator raves in every vintage since its 2002 debut.

RATINGS

93 Points, Wine Spectator "Highly Recommended"