



SYRAH 2007

VITICULTURAL PRACTICES

Varietal:	100% Syrah
Appellation:	Stellenbosch
Soil Type:	Decomposed granite
Age of Vines:	13 years
Trellising:	Vertical hedge
Yield:	7 tons/ ha
Irrigation:	None
Picking Date:	March 14, 2007
Grape Sugar:	26.2° B
Acidity:	4.9 g/l
pH at Harvest:	3.8



WINEMAKING PRACTICES

Fermentation Temperature: 26° C

Method:

The grapes were de-stemmed, hand sorted, crushed, and pumped into stainless steel tanks, and 15% of the stems were added back to the must. Fermentation occurred naturally over a period of 6 days, with submerged cap. 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 (30% new, balance second and third fill).

TECHNICAL DETAILS

RS:	2.6 g/l	pH:	3.75
TA:	4.6 g/l	Alcohol:	14.5%

Maturation potential: 5-7 years with proper storage

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

91 points *Wine Spectator*