VINO FINO
Explore a World of Wine

THELEMA THE ABBEY 2022



$49.99

Product Code:	31706	Closure:	Cork
Country:	South Africa	Unit:	Each
Region:	Stellenbosch	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Grenache Blend / GSM	Grape:	90% Shiraz, 10% Grenache
		Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gyles Webb abandoned his accounting career in Durban to become a winemaker. In 1983, with the help of his wife's family, the McLean's, Gyles bought Thelema. The beginning of a family legacy. The manor house was restored and the first wines under the Thelema label were released in 1988. By the mid 90's Thelema's wines sold out within a month after release, making it one of the most sought-after wine estates in South Africa. The Webb family describe Thelema as "one of the most beautiful places on earth". As Thelema in Stellenbosch continued to flourish, Gyles embarked on a search for an additional property in order to establish a second vineyard. In 2002, the Webb family purchased an idyllic farm with an undulating landscape, in the cool Elgin region, creating ideal grape growing conditions.

Winery notes (2022 Vintage)
"The name Thelema comes from a tale written by 16th Century French writer Francois Rabelais, who writes about a beautiful Abbey, Thélème, where there is but one rule - 'do what thou wilt'. This blend of Shiraz and Grenache pays homage to the spirit of the Abbey and to the author who gave us our name.

A rich, expressive blend led by Shiraz, with ripe dark fruit, black pepper, and hints of dried herbs. The Grenache adds brightness and subtle red berry notes, while fine tannins and a savoury finish bring balance and complexity.

De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over once a day for 5 days. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation. 18 months in 2nd & 3rd fill 225 L French oak barrels."

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CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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