



THELEMA

MERLOT

2001

Viticultural Practices

Varietal	: Merlot, clone 192
Root stock	: R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1988
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 12 tons per ha
Irrigation	: Supplementary drip
Vintage	: Good, even vintage – one of the best
Picking date	: 15th Feb until 1st March
Grape sugar	: Average 24,5 degrees Balling
Acidity	: Average 7,05 g/l
pH at harvest	: 3,3

Winemaking Practices

Yeasts	: Bordeaux red & BM45
Fermentation temp	: About 30 degrees C
Method	: De-stalk, crush, pumped into stainless steel tanks, inoculated with yeast, pumped over for 6 days & left for 5 days before pressing; racked to barrel after malo-lactic fermentation.
Wood maturation	: 20 months in 225ℓ French oak, 20% new wood

Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,38
Total acid	: 5,5 g/l
Alcohol	: 14,2% by volume
Maturation Pot	: Should peak in about 2006

Winemaker's comments

"This wine has lovely berry fruit flavours and a fine woody structure. Can be enjoyed now, but will gain in complexity over the next few years."

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