



THELEMA

MERLOT

2003

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 7 tons per ha
Irrigation	: Supplementary drip
Vintage	: moderate to warm vintage, good even ripeness of fruit
Picking date	: 19 th of Feb until 11 th of March
Grape sugar	: Average 25.0 degrees Balling
Acidity	: Average 5.8 g/l
pH at harvest	: 3,4

Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 28 degrees C
Method	: De-stalked, sorted on tables, crushed, 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, 30% new wood

Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,51
Total acid	: 5,7 g/l
Alcohol	: 14,02% by volume
Maturation Pot	: Should peak in about 2007

Winemaker's comments

"This wine has a pretty, red-fruit character on the nose with some cinnamon for complexity, and a light touch of oak. The palate is juicy, broad and sweet, and the finish is fine."

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