



# THELEMA

## MERLOT

### 2004

#### 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	: 8 <sup>th</sup> to 17 <sup>th</sup> of March
Grape sugar	: Average of 25.3 degrees Balling
Acidity	: Average of 5.5 g/l
pH at harvest	: Average of 3,5

#### 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	: 1.8 g/l
pH	: 3,43
Total acid	: 5.0 g/l
Alcohol	: 15.10% by volume
Maturation Pot	: Should peak in about 2008

#### Winemaker's comments

"Juicy, up-front fruity flavours are backed up with surprisingly firm tannins; it appears gentle, but packs a punch."