



THELEMA

MERLOT

2005

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	: 7 th & 8 th of February
Grape sugar	: Average of 25.7 degrees Balling
Acidity	: Average of 5.0 g/l
pH at harvest	: Average of 3,63

Winemaking Practices

Yeasts	: Natural fermentation
Fermentation temp	: About 27 degrees C
Method	: De-stalked, sorted on tables, crushed, pumped into stainless steel tanks, cold soak for 2 days, pumped over for 6 days & left for 5 days before pressing. Racked to barrel FOR for malo-lactic fermentation.
Wood maturation	: 20 months in 225ℓ French oak, 40% new wood

Wine details

Residual Sugar	: 1.8 g/l
pH	: 3,61
Total acid	: 5.0 g/l
Alcohol	: 14.56% by volume
Maturation Pot	: Should peak in about 2010

Winemaker's comments

“Juicy, upfront red fruit flavours, backed up with surprisingly firm tannins.”

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