



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION NO. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA MERLOT 2007

WINE OF ORIGIN STELLENBOSCH

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	Long vintage, good colour and concentration with lower alcohols
Picking date	9 th - 13 th March
Grape sugar	24.4 balling
Acidity	5.2g/l
pH at harvest	3.57

WINEMAKING PRACTICES

Yeasts	Natural occurring
Fermentation temp	25 degrees
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	18 months in French oak barrels. New oak: 40%, balance 3 rd /4 th fills

WINE DETAILS

Residual Sugar	2.5g/l
pH	3.65
Total acid	4.7 g/l
Alcohol	14.72% by volume
Maturation Pot	Should develop well over the next 5 years

WINEMAKER'S COMMENTS

“Juicy, upfront red fruit and smokey flavours, backed up with surprisingly firm tannins. Wonderfully balanced.”