



THELEMA

MERLOT

1992

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 15 cms
Yield	: Approximately 7 tons per ha
Irrigation	: None
Vintage	: Very good year – medium yield, high natural acids, good fruit

Winemaking Practices

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	: 12 months in 225ℓ French oak, 5% new wood

Wine details

Residual Sugar	: 1,6 g/l
pH	: 3,33
Total acid	: 6,3 g/l
Alcohol	: 13,21% by volume
Maturation Pot	: Should peak in about 1995/6

Winemaker's comments

"This is our first Merlot and is meant to be lighter, fruitier and more accessible than our other reds. It needs a year or so to open out and show its red-current fruitiness."

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