



THELEMA

MERLOT

1993

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
Picking date	: 12 th – 19 th February
Grape sugar	: 23 degrees Balling
Acidity	: 7,6 g/l

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	: 15 months in 225ℓ French oak, 15% new wood

Wine details

Residual Sugar	: 1,6 g/l
pH	: 3,48
Total acid	: 6,2 g/l
Alcohol	: 13,28% by volume
Maturation Pot	: Should peak in about 1998/9

Winemaker's comments

"This wine has a lovely berry-fruit nose and lots of flavour on the palate. The tannins are firm at present and the wine will benefit from a few years in the bottle to show off its undoubted potential."

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