



THELEMA

MERLOT

1994

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 12cms
Yield	: Approximately 10ons per ha
Irrigation	: None
Vintage	: Warm year, early vintage, very healthy fruit
Picking date	: 3 rd – 7 th March
Grape sugar	: 22,5 degrees Balling
Acidity	: 6,5 g/l
pH at harvest	: 3,4

Winemaking Practices

Yeast	: WE 372
Fermentation temp	: About 30 degrees C
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	: 20 months in 225ℓ French oak, 10% new wood

Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,57
Total acid	: 6,1 g/l
Alcohol	: 13,33% by volume
Maturation Pot	: Should peak in about 2000

Winemaker's comments

"This wine is powerfully tannic, which is masking the lovely berry-fruit flavours a touch at present – give it some time to open out and reveal its charms."