



# THELEMA

## MERLOT

### 1995

#### 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 10 tons per ha
Irrigation	: None
Vintage	: Warm year, earlyish vintage, very healthy fruit
Picking date	: 9 <sup>th</sup> – 22 <sup>nd</sup> February
Grape sugar	: 23 degrees Balling
Acidity	: 6,5 g/l
pH at harvest	: 3,4

#### Winemaking Practices

Yeasts	: 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	: 1,7 g/l
pH	: 3,67
Total acid	: 6,5 g/l
Alcohol	: 13,13% by volume
Maturation Pot	: Should peak in about 2001

#### 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."