



THELEMA

MERLOT

1997

Viticultural Practices

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| 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 12 tons per ha |
| Irrigation | : None |
| Vintage | : Difficult year, cool, downy mildew, good flavours |
| Picking date | : 20 th – 26 th March |
| Grape sugar | : Average 23,5 degrees Balling |
| Acidity | : Average 6,5 g/l |
| pH at harvest | : 3,3 |

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

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|----------------|-----------------------------|
| Residual Sugar | : 1,6 g/l |
| pH | : 3,66 |
| Total acid | : 5,5 g/l |
| Alcohol | : 13,5% by volume |
| Maturation Pot | : Should peak in about 2003 |

Winemaker's comments

"This wine is soft and delicious, showing lovely berry-fruit flavours at present – it can be drunk now with enjoyment or leave it for a few years to reveal more of its charms."