



THELEMA
MERLOT RESERVE
2003

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 7 tons per ha
Irrigation	: Supplementary drip
Vintage	: Warm weather with a long ripening period.
Picking date	: 19 th Feb until 2 nd March
Grape sugar	: Average 25 degrees Balling
Acidity	: Average 6 g/l
pH at harvest	: 3,6

Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 28 degrees C
Method	: De-stalked, sorted on tables, crushed, 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, 100% new wood

Wine details

Residual Sugar	: 1,4 g/l
pH	: 3,45
Total acid	: 6.1 g/l
Alcohol	: 14.11% by volume
Maturation Pot	: Should peak in about 2008

Winemaker's comments

"This is a barrel selection of our finest merlot. This wine has enormous depth of colour, pure and concentrated blackcurrant flavours and a wonderful silky texture. The tannins are firm at the moment, and the wine will benefit from ageing for another few years."