



THELEMA
MERLOT RESERVE
2004

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	: 8 th to 17 th of March
Grape sugar	: Average of 26 degrees Balling
Acidity	: Average of 6 g/l
pH at harvest	: Average of 3,4

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	: 1.8 g/l
pH	: 3,39
Total acid	: 5.1 g/l
Alcohol	: 15.46% by volume
Maturation Pot	: Should peak in about 2010

Winemaker's comments

"This is a selection of the finest Merlot we produce. It is concentrated and firm and requires time to open up and show off its pedigree. Aged in 100% new French oak barrels."