



THELEMA
MERLOT RESERVE
2005

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 6.9 tons per ha
Irrigation	: Supplementary drip
Vintage	: Warm weather with a long ripening period
Picking date	: 27 th of February
Grape sugar	: Average of 24.8 degrees Balling
Acidity	: Average of 5.07 g/l
pH at harvest	: Average of 3,63

Winemaking Practices

Yeasts	: Natural ferment
Fermentation temp	: About 26 degrees C
Method	: De-stalked, sorted on tables, crushed, pumped into stainless steel tanks, cold soaked for 48 hours, 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	: 3,57
Total acid	: 5.1 g/l
Alcohol	: 14.46% by volume
Maturation Pot	: Should peak in about 2011

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 new French oak barrels. Tiny quantity available."

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