



THELEMA

MERLOT RESERVE

2006

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	: Moderate to warm vintage
Picking date	: 27 th February
Grape sugar	: 24.8 balling
Acidity	: 5.0 g/l
pH at harvest	: 3.63

Winemaking Practices

Yeasts	: Natural occurring wild yeasts
Fermentation temp	: 27 celcius
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 malolactic fermentation.
Wood maturation	: 20 months in 225l French oak, 100% new wood

Wine details

Residual Sugar	: 2.0 g/l
pH	: 3.57
Total acid	: 5.2g/l
Alcohol	: 14.11 % by volume
Maturation Pot	: Should peak in about 2012

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."