



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

THELEMA MERLOT RESERVE

2008

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	Merlot, clones 192/348A
Root stock	R99/110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	7 tons per ha
Irrigation	Supplementary drip
Vintage	Moderate to warm vintage
Picking date	6 th March
Grape sugar	25.3 balling
Acidity	4.2g/l
pH at harvest	3.65

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, sorted on tables, crushed, pumped into stainless steel tanks, cold soak for 2 days, pumped over for 5 days & left on the skins for 2 days before pressing, to barrel for malolactic fermentation.
Wood maturation	18 months in 100% new French oak barrels

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.72
Total acid	5.3g/l
Alcohol	15.06 % by volume
Maturation Pot	2012 - 2020

WINEMAKER'S COMMENTS

“This wine is a blend of the best parcels within our merlot vineyards. A wine well structured and showing extraordinary concentrations of ripe berries and cedar wood. Will reward cellaring.”