



# THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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## THELEMA MERLOT RESERVE

2009

WINE OF ORIGIN STELLENBOSCH

### VITICULTURAL PRACTICES

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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 12cm
Yield	11.2 t/ha
Irrigation	Supplementary drip
Vintage	Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.
Picking date	5 <sup>th</sup> & 9 <sup>th</sup> March
Grape sugar	25.5 °B
Acidity	4.97 g/l
pH at harvest	3.45

### WINEMAKING PRACTICES

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Yeasts	Natural occurring yeasts
Fermentation temp	27o Celsius
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over twice a day for 5 days, an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood maturation	18 months in 100% new French oak barrels

### WINE DETAILS

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Residual Sugar	1.7 g/l
pH	3.63
Total acid	5.3 g/l
Alcohol	15.06 % by volume
Maturation Pot	2011 – 2020

### WINEMAKER'S COMMENTS

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“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.”