



THELEMA

PINOTAGE

2001

Viticultural Practices

This fruit was bought in from two sites, one in Devon Valley and the other in the Paarl region.

Picking date	: 7 th & 9 th February
Grape sugar	: 24 degrees Balling
Acidity	: 7,8 g/l
pH at harvest	: 3,49

Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 29 to 31 degrees C
Method	: De-stalked, crushed, pumped into s/s tanks, inoculated with yeast, pumped over for 6 days, left for 5 days before pressing, racked barrel after malolactic fermentation.
Wood maturation	: 18 months in 225ℓ French oak, 20% new wood

Wine details

Residual Sugar	: 2,0 g/l
pH	: 3,5
Total acid	: 5,7 g/l
Alcohol	: 13,47% by volume
Maturation Pot	: Should peak in about 2005

Winemaker's comments

"This is a fruity wine with primary flavours of ripe banana and coffee. Made in a lighter style to be enjoyed now."

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