



# THELEMA

## PINOTAGE

### 2003

#### Viticultural Practices

This fruit was bought in from the Paarl region.

Picking date : 1st February  
Grape sugar : 25,4 degrees Balling  
Acidity : 5,2g/l  
pH at harvest : 3,6

#### Winemaking Practices

Yeasts : Bordeaux red  
Fermentation temp : About 28to 30 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, raked to barrel after malolactic fermentation.  
Wood maturation : 18 months in 225l French oak, 20% new wood

#### Wine details

Residual Sugar : 1.3 g/l  
pH : 3,77  
Total acid : 5,7 g/l  
Alcohol : 13.94% by volume  
Maturation Pot : Should peak in about 2007

#### 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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