



# THELEMA

## PINOTAGE

### 2004

#### Viticultural Practices

This fruit was bought in from the Paarl region.

Picking date : 11<sup>th</sup> of February  
Grape sugar : Average of 24 degrees Balling  
Acidity : Average of 5.95 g/l  
pH at harvest : Average of 3,6

#### Winemaking Practices

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

#### Wine details

Residual Sugar : 1.5 g/l  
pH : 3,63  
Total acid : 5.3 g/l  
Alcohol : 14.29% by volume  
Maturation Pot : Should peak in about 2008

#### 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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