



# THELEMA

## PINOTAGE

### 1998

#### Viticultural Practices

This was fruit bought from the University of Stellenbosch vineyard, carefully tended by Vaatjie Jacobs.

Picking date : 9<sup>th</sup> February  
Grape sugar : 25 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, 25% new wood

#### Wine details

Residual Sugar : 1,3 g/l  
pH : 3,65  
Total acid : 6,3 g/l  
Alcohol : 14,76% by volume  
Maturation Pot : Should peak in about 2006

#### Winemaker's comments

"This is a powerful mouthful with primary flavours of ripe banana and coffee and spicy wood tones in the background. A seriously big wine."

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