



THELEMA

MOUNTAIN VINEYARDS

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Thelema Grenache 2022

The Thelema Grenache presents a bright ruby red colour in the glass. On the nose, it offers inviting aromas of ripe red berries, subtle spice, and a hint of floral notes. The palate is juicy with flavours of cherry, raspberry, and a touch of white pepper. It has a smooth, medium body with balanced acidity and gentle tannins, leading to a clean, refreshing finish.

FOOD PAIRING

Think roast turkey with lots of root vegetables or pork belly. Slow-cooked stews and braises in the winter can be a great pairing.

VITICULTURAL PRACTICES

Varietal	Grenache, clone GN 70 N
Root stock	R110
Soil type	Hutton - decomposed granite
Age of vines	Planted 2017
Plant density	2058 vines per hectare
Trellising	VSP
Pruning	2-bud spurs every 12 cm
Yield	2.46 t/ha
Irrigation	Supplementary drip
Vintage	Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period.
Picking date	3 March 2022
Grape sugar	24.3°B
Acidity	4.72 g/l
pH at harvest	3.54

WINEMAKING PRACTICES

Yeasts	ICV Gre
Fermentation temp	24°C
Method	The grapes were gently de-stemmed, retaining as many whole berries as possible after which a displacement pump takes the fruit to its fermentation tank. The tanks are then inoculated with a specific commercial yeast strain, this way insuring the development of the perfect flavour profile. Fermentation took place in stainless steel fermenters, where punch downs were used to ensure optimal colour, tannin and flavour extraction. Once fermentation is complete the wine is drained off the skins and moved to a holding tank to be barrelled down. Malolactic fermentation takes place in the barrels. The wines age gracefully in place for 10 months and receive only one racking during this period. After tasting through all the individual lots our winemaking team decides on the final blend, the barrels are emptied into the tank farm and the wines are prepared for bottling.
Wood Maturation	10 months in 2nd & 3rd fill French oak barrels

WINE DETAILS

Residual sugar	3.31 g/l
pH	3.45
Total acid	5.7 g/l
Alcohol	14.5 % by Volume