



THELEMA

MOUNTAIN VINEYARDS

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Thelema Merlot 2004

Juicy, up-front fruity flavours are backed up with surprisingly firm tannins; it appears gentle, but packs a punch.

FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Merlot, clone 192
Root stock	R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	Approximately 7 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm vintage, good even ripeness of fruit
Picking date	8th – 17th March
Grape sugar	25.3 °B
Acidity	5.5 g/l
pH at harvest	3.5

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermenters, cold soak for 2 days, pumped over twice a day for 5 days, generally with an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for two days before pressing and then racked to barrel for malo-lactic fermentation.
Wood maturation	20 months in French oak barrels, 30% new, balance in older barrels.

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.43
Total acid	5.0 g/l
Alcohol	15.10% by volume