



# THELEMA

MOUNTAIN VINEYARDS

PO BOX 6148, UNIEDAL, 7612, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema Merlot 2008

Ripe berry and plum fruit, with hints of tomato bush and herbs. Soft, integrated tannins make this a wonderfully balanced wine.

### MATURATION

Will develop well for 6 years from vintage date.

### FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

### WINEMAKER'S COMMENTS

Ripe berry and plum fruit, with hints of tomato bush and herbs. Soft, integrated tannins make this a wonderfully balanced wine.

### VITICULTURAL PRACTICES

|               |                               |
|---------------|-------------------------------|
| Varietal      | Merlot – clone 192 and 348A   |
| Root stock    | R99/110                       |
| Soil type     | Hutton – decomposed granite   |
| Age of vines  | Planted 1988 and 2000         |
| Plant density | 2460 – 3200 vines per hectare |
| Trellising    | Vertical hedge                |
| Pruning       | 2-bud spurs every 12cm        |
| Yield         | Approximately 10.9 t/ha       |
| Irrigation    | Supplementary drip            |
| Vintage       | Moderate to warm vintage.     |
| Picking date  | 4th – 10th March              |
| Grape sugar   | 25.0 °B                       |
| Acidity       | 4.5 g/l                       |
| pH at harvest | 3.6                           |

### WINEMAKING PRACTICES

|                   |                                                                                                                                                                                                                                                                                                                                                                         |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Yeasts            | Natural occurring yeasts                                                                                                                                                                                                                                                                                                                                                |
| Fermentation temp | 27 °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   | 18 months in French oak barrels, 40% new, balance in older barrels.                                                                                                                                                                                                                                                                                                     |

### WINE DETAILS

|                |                                                         |
|----------------|---------------------------------------------------------|
| Residual Sugar | 1.7 g/l                                                 |
| pH             | 3.75                                                    |
| Total acid     | 5.2 g/l                                                 |
| Alcohol        | 15.05% by volume                                        |
| Maturation     | Enjoy now but will award cellaring for another 2 years. |