



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Merlot 2009

A wonderfully balanced, juicy, up-front red with smoky fruit flavours, and surprisingly firm tannins.

### MATURATION

Will develop well for 6 years from vintage date.

### FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

### WINEMAKER'S COMMENTS

Juicy, upfront red fruit and concentrated flavours, backed up with surprisingly firm tannins. Wonderfully balanced.

### 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	Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.
Picking date	4th – 9th March
Grape sugar	24.6 – 25.7 °B
Acidity	5.0 g/l
pH at harvest	3.4

### 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	1.5 g/l
pH	3.67
Total acid	5.2 g/l
Alcohol	15.09% by volume
Maturation	2011 – 2018