



THELEMA

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Thelema Merlot 2014

The wine shows bright, red fruit and hints of spice on the nose, with concentrated flavours on the palate and soft, polished tannins. Hints of dark chocolate complete this wonderfully balanced wine

MATURATION

Will develop well for 6 years from vintage date.

FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

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 10.7 - 12.77 t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews.
Picking date	5th March - 7th March
Grape sugar	23.8 - 25.8 °B
Acidity	4.2 - 5.3 g/l
pH at harvest	3.48 - 3.78

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 pressed and racked to barrel for malo-lactic fermentation.
Wood maturation	18 months in French oak barrels, 30% new, balance in older barrels.

WINE DETAILS

Residual Sugar	2.4 g/l
pH	3.89
Total acid	5.3 g/l
Alcohol	14.5% by volume
Maturation	2016 – 2022

WINEMAKER'S COMMENTS

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