



THELEMA

MOUNTAIN VINEYARDS

PO BOX 6148, UNIEDAL, 7612, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Thelema Merlot 2020

This Merlot embodies a remarkable balance between smooth elegance and vibrant fruitiness, making it a true delight for the senses. Ripe red cherries and luscious plum dominate the aroma, creating an alluring entrance that promises a flavourful experience. The finish is long-lasting and graceful, leaving a lasting impression of the wine's inherent finesse.

FOOD PAIRING

Roasted duck with berry reduction sauce or Grilled Portobello mushrooms

VITICULTURAL PRACTICES

Varietal	Merlot – clone 192 and 343
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	11 t/ha
Irrigation	Supplementary drip
Vintage	Cool weather conditions constituted smaller more concentrated berries, leading to wines with great natural acidity and flavour.
Picking date	19 February - 28 February 2020
Grape sugar	23.5 - 24.6°B
Acidity	5.0 - 5.6 g/l
pH at harvest	3.45

WINEMAKING PRACTICES

Yeasts	X-pure & Alchemy4
Fermentation temp	24°C - 27 °C
Method	The grapes were gently de-stemmed, retaining as many whole berries as possible, before passing over an additional vibrating table to remove all MOG (matter other than grapes), 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 is done in stainless steel fermenters, and a combination of aerative pump overs and punch down techniques are 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 barreled down. Malolactic fermentation takes place in the barrels.
Wood maturation	18 months in French oak barrels, 25% new, balance in older barrels.

WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.46
Total acid	5.6 g/l
Alcohol	14% by volume