



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Merlot Reserve 2004

This wine is a blend of the best parcels within our Merlot vineyards, stored under ideal conditions for 7 years. The nose offers up a lovely combination of ripe berries and toasty oak aromas. These flavours follow through onto the palate, with silky tannins and a lovely long chocolatey finish.

### MATURATION

The wine has been stored at optimal conditions for the last 7 years and is drinking beautifully now.

### FOOD PAIRING

Have this with your Christmas roast or duck breast with berry sauce.

### WINEMAKER'S COMMENTS

This wine is a blend of the best parcels within our merlot vineyards. A wine well structured and showing extraordinary concentrations of ripe berries and cedar wood. Will reward cellaring -2006.

### 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	7 t/ha
Irrigation	Supplementary drip
Vintage	Warm, not hot, with a long ripening period.
Picking date	8th - 17th March
Grape sugar	26 °B
Acidity	6 g/l
pH at harvest	3.4

### WINEMAKING PRACTICES

Yeasts	Bordeaux Red
Fermentation temp	28 °C
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over twice a day for 5 days, an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood maturation	20 months in 100% new French oak barrels

### WINE DETAILS

Residual Sugar	1.8 g/l
pH	3.39
Total acid	5.1 g/l
Alcohol	15.46% by volume
Maturation	Drinking well now