



# THELEMA

MOUNTAIN VINEYARDS

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## Thelema Merlot Reserve 2009

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.

### MATURATION

Will continue to develop well for 8 years.

### FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

### WINEMAKER'S COMMENTS

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### 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	11.2 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	5th & 9th March
Grape sugar	25.5 °B
Acidity	4.97 g/l
pH at harvest	3.45

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °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	18 months in 100% new French oak barrels

### WINE DETAILS

Residual Sugar	1.7 g/l
pH	3.63
Total acid	5.3 g/l
Alcohol	15.06% by volume
Maturation	2011 – 2020