



THELEMA

MOUNTAIN VINEYARDS

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Thelema Merlot Reserve 2012

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.

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	10 t/ha
Irrigation	Supplementary drip
Vintage	Dry season with cool weather during the ripening period resulting in ideal conditions for production of elegant, well balanced wines.
Picking date	8th & 14th of March
Grape sugar	25.19 °B
Acidity	4.73 g/l
pH at harvest	3.6

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	2.2 g/l
pH	3.65
Total acid	5.7 g/l
Alcohol	15.00 % by volume
Production	3627 bottles
Maturation	2011 – 2020

WINEMAKER'S COMMENTS

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