



THELEMA

MOUNTAIN VINEYARDS

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Thelema Merlot Reserve 2015

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	12 t/ha
Irrigation	Supplementary drip
Vintage	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.
Picking date	17 February 2015
Grape sugar	24.8 °B
Acidity	4.66 g/l
pH at harvest	3.55

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 pressed and racked to barrel for malolactic fermentation.
Wood maturation	18 months in 100% new French oak barrels

WINE DETAILS

Residual Sugar	1.9 g/l
pH	3.45
Total acid	5.8 g/l
Alcohol	14.0% by volume
Maturation	2019 – 2027

WINEMAKER'S COMMENTS

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