



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

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



Thelema Merlot Reserve 2020

This wine is a limited release of the finest Merlot of the vintage. It is rich and complex and showing extraordinary concentrations of ripe berries and cedar wood.

FOOD PAIRING

Mushroom risotto, rich pastas and grilled meats.

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.

VITICULTURAL PRACTICES

| | |
|---------------|---|
| Varietal | Merlot – Clone 192 / MO 343 |
| Root stock | R99 |
| Soil type | Hutton – decomposed granite |
| Age of vines | Planted in 1988 & 2000 |
| Plant density | 3200 vines per hectare |
| Trellising | Vertical hedge |
| Pruning | 2-bud spurs every 12cm |
| Yield | 11 t/ha |
| Irrigation | Supplementary drip |
| Vintage | Moderate weather during the growing season lead to optimal ripening conditions allowing for evenly ripened fruit with great natural acidity and concentration of flavour. |
| Picking date | 20 - 24 February 2022 |
| Grape sugar | 23.5 °B - 24.5 °B |
| Acidity | 5.47 g/l |
| pH at harvest | 3.5 |

WINEMAKING PRACTICES

| | |
|-------------------|---|
| Yeasts | Alchemy X-Pure |
| Fermentation temp | 24 - 26 °C |
| Method | The grapes are de-stalked, hand sorted, the whole berries are pumped into stainless steel fermentation tanks, inoculated with a cultured yeast and pumped over once a day until the desired level of colour and tannin extraction has been achieved. 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 | 2.1 g/l |
| pH | 3.48 |
| Total acid | 5.6 g/l |
| Alcohol | 14.0% by volume |