

Thelema Merlot 2008

Juicy, upfront red fruit and concentrated flavours, backed up with surprisingly firm tannins. Wonderfully balanced.

variety : Merlot | 100% Merlot
winery : Thelema Mountain Vineyards
winemaker : Gyles Webb & Rudi Schultz
wine of origin : Stellenbosch
analysis : alc : 15.05 % vol rs : 1.7 g/l pH : 3.75 ta : 5.2 g/l
type : Red style : Dry body : Full wooded
pack : Bottle closure : Cork

ageing : Maturation Pot: 2011 - 2018

in the vineyard : Varietal: Merlot, clone 192/348A

Soil type: Hutton – decomposed granite

Age of vines: Planted 1988

Irrigation: Supplementary drip

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 celcius

Method: De-stalked, sorted on tables, crushed, pumped into stainless steel tanks, cold soak for 2 days, pumped over for 5 days & left on the skins for 2 days before pressing. Racked to barrel for malo-lactic fermentation.

Wood maturation: 18 months in French oak barrels, 40% new, balance in older barrels

