

Thelema Merlot 2009

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 : 15.09 % vol rs : 1.5 g/l pH : 3.67 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 and 348A

Root stock: R99/110

Soil type: Hutton – decomposed granite

Age of vines: Planted 1988 and 2000

Plant density: 2460 - 3200 vines per hectare

Trellising: Vertical hedge

Pruning: 2-bud spurs every 12 cm

Yield: Approximately 10.9 tons per ha

Irrigation: Supplementary drip

about the harvest: 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: 4th – 9th March

Grape sugar: 24.6 – 25.7

Balling Acidity: 5.0 g/l

pH at harvest: 3.4

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 Celsius

Method: De-stalked, hand sorted, crushed, pumped into stainless steel fermenters, cold soak for 2 days, pumped over twice a day for 5 days, generally with an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for two days before pressing and then racked to barrel for malo-lactic fermentation.

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

