

## Thelema Merlot Reserve 2009

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.

Mushroom risotto, rich pastas and grilled meats.

**variety :** Merlot | 100% Merlot

**winery :** Thelema Mountain Vineyards

**winemaker :** Gyles Webb & Rudi Schultz

**wine of origin :** Stellenbosch

**analysis :** alc : 15.06 % vol    rs : 1.7 g/l    pH : 3.68    ta : 5.3 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Will continue to develop well for 8 years.

**in the vineyard :** Varietal: Merlot, clones 192

Soil type: Hutton – decomposed granite

Age of vines: Planted 1988

Trellising: vertical hedge

Pruning: 2-bud spurs every 12cm Irrigation: supplementary drip

**about the harvest:** 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: 5th & 9th March

Grape sugar: 25.5 °B

Acidity: 4.97 g/l

pH at harvest: 3.45

**in the cellar :** Yeasts: Natural occurring yeasts

Fermentation temp: 27 °

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

