

## Thelema Merlot Reserve 2010

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 : 14.75 % vol   rs : 2.3 g/l   pH : 3.65   ta : 6.0 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

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

**in the vineyard :** 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: 10 tons per ha

Irrigation: supplementary drip

**about the harvest:** One of the more difficult vintages in recent years. Warm spells of weather, with random rainy periods during the ripening period.

Picking date: 3th & 8th March

Grape sugar: 25 balling

Acidity: 4.73 g/l

pH at harvest: 3.48

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

Fermentation temp: 27° Celsius

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

