

Thelema Merlot 2010

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 : 15.14 % vol rs : 2.4 g/l pH : 3.67 ta : 5.9 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

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

about the harvest: Picking date: 3th – 8th March

Grape sugar: 25.5 Balling

Acidity: 4.7-5.0 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, 35% new, balance in older barrels.

