

Thelema Merlot 2011

Juicy, upfront red fruit and concentrated flavours with just the right amount of tannin. Hints of dark chocolate on the finish completes this wonderfully balanced wine.

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 : 14.89 % vol rs : 2.1 g/l pH : 3.62 ta : 5.0 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Will develop well for 6 years from vintage date.

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 12cm

Yield: Approximately 10.8 t/ha

Irrigation: Supplementary drip

Vintage: Moderate to warm weather spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.

about the harvest: Picking date: 22nd & 23rd February

Grape sugar: 24.7 °B

Acidity: 5.2 g/l

pH at harvest: 3.5

in the cellar :

Yeasts: Natural occurring yeasts

Fermentation temp 27 °C

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, 30% new, balance in older barrels.

