

Thelema Merlot 2017

The wine shows bright, red fruit and hints of spice on the nose, with concentrated flavours on the palate and soft, polished tannins. Hints of dark chocolate complete 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 : 14.5 % vol rs : 1.8 g/l pH : 3.42 ta : 6.2 g/l

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

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

ageing : Will continue to develop for 6 years from vintage.

in the vineyard : 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: 10.7 - 12.77 tones per hectare

Irrigation: Supplementary drip

Vintage: Cool summer days with very little rain, resulting in ideal growing conditions for grapes.

about the harvest: Picking date: 15th February 2017

Grape 24.8 - 25.3 °B

Acidity: 4.3 - 5.45 g/L

pH at harvest: 3.43

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 °C

Method: De-stalked, hand sorted, crushed, pumped into stainless steel fermenter, cold soaked for

2 days, pumped over twice a day for 5 days. Generally with an aerated pump in the mornings and a closed circuit circulation in the afternoons. After the fermentation the wines was racked to barrel for malolactic fermentation.

Wood Maturation: 18 months in French oak barrels, 30% new and the balance older barrels.

