

Thelema Merlot Reserve 2018

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 % vol rs : 1.8 g/l pH : 3.41 ta : 6.0 g/l

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

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

ageing : Will continue to develop well for 8 years.

in the vineyard : 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: 12 t/ha

Irrigation: supplementary drip

Vintage: A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.

about the harvest: Picking date: 21 March

Grape sugar: 25.4 °B

Acidity: 5.1 g/l

pH at harvest: 3.54

in the cellar : Yeasts: Natural occurring yeasts

Fermentation temp: 27 °C

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 pressed and racked to barrel for malolactic fermentation.

Wood maturation: 18 months in 100% new French oak barrels.

