



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA CABERNET SAUVIGNON 2007

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 46
Root stock	101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988 & 1989
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15 cms
Yield	Approximately 6 t/ha
Irrigation	Supplementary drip
Vintage	Long vintage, good colour and concentration, lower alcohols
Picking date	15 th - 22 nd March
Grape sugar	24.5 balling
Acidity	5.7g/l
pH at harvest	3.7

WINEMAKING PRACTICES

Yeasts	Natural occurring
Fermentation temp	26 degrees
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 5 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in French oak barrels. New oak: 40%, balance 3rd/4th fills

WINE DETAILS

Residual Sugar	2.4 g/l
pH	3.66
Total acid	5.1 g/l
Alcohol	13.95 %
Maturation Pot	Will age well for 5 – 10 years

WINEMAKER'S COMMENTS

“Complex and stylish, with bags of ripe blackfruit and coffee flavours. This wine is bone dry, yet exhibits a lovely sweet character on the palate, with some eucalyptus notes. The finish is long and firm.”