



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA “THE MINT” CABERNET SAUVIGNON 2007

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 163
Root stock	101-14
Soil type	Hutton – decomposed granite
Age of vines	Planted 1985
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15 cms
Yield	Approximately 8 t/ha
Irrigation	Supplementary drip
Vintage	Long vintage, good colour and concentration with lower alcohols
Picking date	28 th March
Grape sugar	24.34 balling
Acidity	5.47
pH at harvest	3.72

WINEMAKING PRACTICES

Yeasts	Natural occurring yeast
Fermentation temp	25 celcius
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 7 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in French oak barrels. New oak: 40%, balance 3 rd /4 th fills

WINE DETAILS

Residual Sugar	2.2g/l
pH	3.66
Total acid	5.2 g/l
Alcohol	13.89 % by volume
Maturation Pot	Should age well for the next 5 – 10 years

WINEMAKER'S COMMENTS

“Concentrated cassis, mocha and dark chocolate flavours spring to the fore, with a distinctive mintiness; absolutely perfect with roast lamb!”