



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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SUTHERLAND CABERNET SAUVIGNON / PETIT VERDOT 2008

WINE OF ORIGIN ELGIN

VITICULTURAL PRACTICES

Varietal	Cab Sauv / Petit Verdot
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005
Plant density	2300 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Cab Sauv 3.5 t/ha / Petit Verdot 3.5 t/ha
Irrigation	Supplementary drip
Vintage	2008
Picking date	19 March 2008 (<i>Cab Sauv</i>) & 7 March 2008 (<i>Petit Verdot</i>)
Grape sugar	25. °B (<i>Cab Sauv</i>) & 25.2 °B (<i>Petit Verdot</i>)
Acidity	5.1 g/l (<i>Cab Sauv</i>) & 7.22 g/l (<i>Petit Verdot</i>)
pH at harvest	3.7 (<i>Cab Sauv</i>) / 3.55 (<i>Petit Verdot</i>)

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, left for 3 days before pressing, racked to barrel for malolactic fermentation. 18 Months in 40% new oak, balance in older barrels. Wines were fermented separately.

WINE DETAILS

Residual Sugar	1.6 g/l
pH	3.84
Total acid	5.4 g/l
Alcohol	14.89 %
Maturation Pot	2010 - 2015

WINEMAKER'S COMMENTS

“This BLEND was aged in French oak barrels for 18 months. The wine is packed with dark fruit flavours, and shows a pleasant spiciness on the palate. There is a refreshing sweet blackcurrant finish. Will reward cellaring.”