



THELEMA

CABERNET SAUVIGNON

2000

Viticultural Practices

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| Varietal stock | : 90% Cabernet Sauvignon – clones 163 & 46, 10% Merlot – clone MO19 Root |
| Soil type | : 101-14, R110 & R99 |
| Age of vines | : Hutton – decomposed granite |
| Plant density | : Planted 1988 & 1989 |
| Trellising | : 3200 vines per hectare |
| Pruning | : Vertical hedge |
| Yield | : 2-bud spurs every 15 cms |
| Irrigation | : Approximately 7 t/ha (Cab); 8 t/ha (Merlot) |
| Vintage | : Supplementary drip |
| Picking date | : Fairly late, with even ripening |
| Grape sugar | : 20 March (Cab) – 24 February (Merlot) |
| Acidity | : Average of 24 degrees Balling |
| pH at harvest | : Average of 6,7 g/l |
| | : Average of 3,4 |

Winemaking Practices

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| Yeasts | : Bordeaux red |
| Fermentation temp | : About 29 to 30 degrees C |
| Method | : De-stalked, crushed, pumped into s/s tanks, inoculated with yeast, pumped over for 6 days, left for 10 days before pressing, racked barrel after malolactic fermentation. |
| Wood maturation | : 20 months in 225l French oak, 50% new wood |

Wine details

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| Residual Sugar | : 1,1 g/l |
| pH | : 3,48 |
| Total acid | : 5,5 g/l |
| Alcohol | : 14,14% by volume |
| Maturation Pot | : Should peak in about 2008 |

Winemaker's comments

"This wine has concentrated blackcurrant, blackberry and mocha flavours with hints of mint and eucalyptus and nice grippy tannins. It's drinking well now but should benefit from ageing for many years to come."