



# THELEMA

## CABERNET SAUVIGNON

### 2002

#### Viticultural Practices

Varietal	: 100% Cabernet Sauvignon – clones 163 & 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 7 t/ha
Irrigation	: Supplementary drip
Vintage	: Difficult vintage, with rain during critical stages of ripening
Picking date	: 12 <sup>th</sup> of March to 3 <sup>rd</sup> of April
Grape sugar	: Average of 24 degrees Balling
Acidity	: Average of 5.5 g/l
pH at harvest	: Average of 3,7

#### Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 28 to 30 degrees C
Method	: De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 10 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	: 20 months in 225ℓ French oak, 50% new wood

#### Wine details

Residual Sugar	: 1,3 g/l
pH	: 3,61
Total acid	: 5,5g/l
Alcohol	: 13.77% by volume
Maturation Pot	: Should peak in about 2010

#### 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."