



THELEMA
CABERNET SAUVIGNON
2003

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 6 t/ha
Irrigation	: Supplementary drip
Vintage	: Long ripening period, moderate to warm conditions
Picking date	: 11 th of March to 1st of April
Grape sugar	: Average of 24 degrees Balling
Acidity	: Average of 5.5 g/l
pH at harvest	: Average of 3,5

Winemaking Practices

Yeasts	: Bordeaux red
Fermentation temp	: About 26 to 28 degrees C
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	: 20 months in 225ℓ French oak, 50% new wood

Wine details

Residual Sugar	: 1,4 g/l
pH	: 3,58
Total acid	: 5.7g/l
Alcohol	: 13.58% by volume
Maturation Pot	: Should peak in about 2010

Winemaker's comments

"This wine has a complex nose of mint, blackcurrant and chocolate and the palate is juicy and sweet. There is a good layer of toasty oak in the background and the finish is grippy and long. This wine should be best in about 2008."