



THELEMA

CABERNET SAUVIGNON

2006

Viticultural Practices

Varietal	: 100% Cabernet Sauvignon – clone 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	: 2006
Picking date	: 28 th – 31 st March
Grape sugar	: 24 balling
Acidity	: 5.2g/l
pH at harvest	: 3.4

Winemaking Practices

Yeasts	: Natural occurring wild yeasts
Fermentation temp	: 27 celcius
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 barrel. 45% new French oak, balance in older barrels

Wine details

Residual Sugar	: 1.7g/l
pH	: 3.59
Total acid	: 5.5g/l
Alcohol	: 13.94
Maturation Pot	: Will age well for the next 5 – 10 years

Winemaker's comments

"Complex and stylish, with bags of ripe blackcurrant and coffee flavours. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate. The finish is long and firm."