



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

THELEMA CABERNET SAUVIGNON 2008

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 46,169A and 338C
Root stock	101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988, 1989 & 2002
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15 cms
Yield	Approximately 7.6 t/ha
Irrigation	Supplementary drip
Vintage	2008
Picking date	23 rd – 30 th March
Grape sugar	24 balling
Acidity	5.2g/l
pH at harvest	3.6

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 8 days, left for 3 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 45% new French oak, balance in older barrels

WINE DETAILS

Residual Sugar	1.5g/l
pH	3.78
Total acid	5.3g/l
Alcohol	14.32
Maturation Pot	2012 - 2020

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.”