



# THELEMA

## CABERNET SAUVIGNON

1990

### Viticultural Practices

Varietal	: Clone 205 & 46
Root stock	: 101 – 14 and R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985 and 1986
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 9 tons per ha
Irrigation	: None

### Winemaking Practices

Method	: De-stalked, crushed, pumped into s/s tanks, inoculated with yeast, pumped over for 6 days, left for 10 days before pressing, racked to barrel after malo-lactic fermentation.
Wood Ageing	: 15 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 1995/6

### Wine details

Residual Sugar	: 1,7 g/l
pH	: 3,48
Total acid	: 6,2 g/l
Alcohol	: 12,6% by volume

### Winemaker's comments

"Concentrated blackcurrent and blackberry flavours with a hint of mint and eucalyptus in the background, in very nice balance with the clean French oak. Good now and will improve over the next few years."

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