



# THELEMA

## CABERNET SAUVIGNON

1991

### 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 8 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	: 18 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 1997/8

### Wine details

Residual Sugar	: 1,6 g/l
pH	: 3,6
Total acid	: 5,7 g/l
Alcohol	: 13,38% 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. Soft juicy flavours with some grip to stand it in good stead for the next few years."

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