



THELEMA

CABERNET SAUVIGNON

1992

Viticultural Practices

Varietal	: Clones 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
Vintage	: Excellent for reds; low yield, concentrated fruit, ripe tannins
Picking date	: 4 th – 23 rd March
Grape sugar	: Average of 23 degrees Balling
Acidity	: Average of 7,5 g/l
pH at harvest	: Average of 3,35

Winemaking Practices

Yeasts	: 372 & N96
Fermentation temp	: About 29 to 31 degrees C
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 Ageig	: 18 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 1998/9

Wine details

Residual Sugar	: 1,8 g/l
pH	: 3,53
Total acid	: 6,1 g/l
Alcohol	: 13,05% by volume

Winemaker's comments

"Concentrated blackcurrent and blackberry flavours with a hint of mint and eucalyptus, in nice balance with the clean French oak. Soft, juicy flavours and grip to stand it in good stead for the next few years."