



THELEMA

CABERNET SAUVIGNON

1993

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 10 tons per ha
Irrigation	: None
Vintage	: Cooler year, medium level crop, very healthy fruit with lovely flavours
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 Ageing	: 18 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 1999

Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,59
Total acid	: 6,1 g/l
Alcohol	: 13,41% by volume
Production	: 4 500 cases

Winemaker's comments

“Concentrated blackcurrent and blackberry flavours with hints of mint and eucalyptus, in fine balance with clean French oak. Soft, juicy flavours and grip to stand it in good stead for the next few years.”