



THELEMA

CABERNET SAUVIGNON

1994

Viticultural Practices

Varietal	: 85% Cabernet Sauvignon – clones 205 & 46; 15% Merlot – clone MO 192
Root stock	: 101 – 14, R110 and R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985 and 1986 (Cab), 1988 Merlot
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 8 t/ha (Cab); 10 t/ha (Merlot)
Irrigation	: None
Vintage	: Warm year, early vintage, small crop, very healthy fruit with lovely flavour
Picking date	: 21 Feb – 25 February (Cab); 14 Feb (Merlot)
Grape sugar	: Average of 24 degrees Balling
Acidity	: Average of 7,2 g/l
pH at harvest	: Average of 3,4

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	: 22 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 2000
Production	: 5000 cases

Wine details

Residual Sugar	: 1,6 g/l
pH	: 3,64
Total acid	: 6,2 g/l
Alcohol	: 13,91% by volume

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.”