



# THELEMA

## CABERNET SAUVIGNON

### 1995

#### Viticultural Practices

Varietal	: 90% Cabernet Sauvignon – clones 205 & 46; 10% 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 10 t/ha (Cab); 10 t/ha (Merlot)
Irrigation	: None
Vintage	: Warm year, earlish vintage, medium crop, very healthy fruit with lovely flavours
Picking date	: 24 <sup>th</sup> Feb – 10 <sup>th</sup> March (Cab); 14 <sup>th</sup> Feb – 22 <sup>nd</sup> Feb (Merlot)
Grape sugar	: Average of 23,5 degrees Balling
Acidity	: Average of 7,0 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 Ageing	: 20 months in 225 l French oak, 25% new wood
Maturation Pot	: Should peak in about 2001
Production	: 6000 cases

#### Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,58
Total acid	: 6,4 g/l
Alcohol	: 13,03% 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, with a touch of dusty wood, which keep the wine interesting now and gives an indication of superb maturation potential.”