



THELEMA

CABERNET SAUVIGNON

1996

Viticultural Practices

Varietal	: 100% Cabernet Sauvignon – 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	: Cool year, medium crop, very healthy fruit with lovely flavours
Picking date	: 11 th March – 25 th March
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

Wine details

Residual Sugar	: 1,5 g/l
pH	: 3,80
Total acid	: 6,4 g/l
Alcohol	: 13,57% by volume

Winemaker's comments

"Although lighter than normal, it still exhibits typical Thelema flavours of blackcurrant and blackberry with hints of mint, eucalyptus and a touch of clean French oak."

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