



THELEMA

CABERNET SAUVIGNON

1997

Viticultural Practices

Varietal	: 90% Cabernet Sauvignon – clones 163 & 46, 10% Merlot – clone MO 192
Root stock	: 101 – 14 and R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1988 and 1989
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 8 t/ha (Cab); 10t/ah (Merlot)
Irrigation	: None
Vintage	: Tricky vintage; rains in early summer caused downy mildew problems, otherwise good, slow-ripening conditions
Picking date	: 15 ^h – 21 st April (Cab); 24 th – 27 th March (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 & Bordeaux red
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, 40% new wood
Maturation Pot	: Should peak in about 2005

Wine details

Residual Sugar	: 1,4 g/l
pH	: 3,65
Total acid	: 6,1 g/l
Alcohol	: 13,3% by volume

Winemaker's comments

"Concentrated blackcurrant and blackberry flavours with hints of mint and eucalyptus, in fine balance with clean French oak. Soft, juicy flavours and grip, wit a touch of dusty wood, which keeps the wine interesting now and gives an indication of superb maturation potential."