



THELEMA

CABERNET SAUVIGNON

1998

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	: Difficult vintage; everything ripened at the same time and it got very hot
Picking date	: 4 th – 17 th March (Cab); 24 th – 27 th March (Merlot)
Grape sugar	: Average of 24,5 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, 50% new wood
Maturation Pot	: Should peak in about 2006

Wine details

Residual Sugar	: 1,7 g/l
pH	: 3,66
Total acid	: 5,6 g/l
Alcohol	: 14,4% by volume

Winemaker's comments

"Concentrated blackcurrant and blackberry flavours with hints of mint and eucalyptus, in fine balance with clean French oak. Intense and unyielding at the moment so give it some time to soften and allow all those lovely flavours to develop."