



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

TEL: (27) 021 8851924 • FAX: (27) 021 8851800 • E-MAIL: wines@thelema.co.za • www.thelema.co.za

THELEMA RABELAIS

2007

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietals	Cabernet Sauvignon (80%) – CS169A and Merlot (20%) – Clone MO192
Root stock	101 – 14 and R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 2002 & 1988
Plant density	2300 and 3200 vines per hectare respectively
Trellising	Vertical hedge
Pruning	2-bud spurs every 12cm
Yield	6 t/ha (Cabernet) & 6.2 t/ha (Merlot)
Irrigation	Supplementary drip
Vintage	Warm spells of weather, with a few rainy periods during the ripening period.
Picking date	19 th March (Cabernet) & 9 th March (Merlot)
Grape sugar	25.8 °B (Cabernet) & 24.4 °B (Merlot)
Acidity	4.26 g/l (Cabernet) & 5.34 g/l (Merlot)
pH at harvest	3.94 (Cabernet) & 3.5 (Merlot)

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, hand sorted, crushed, pumped into stainless steel fermentation tanks, cold soak for two days, and pumped over twice a day for 5 days, an aerated pump over in the morning and a closed circulation in the afternoon. After fermentation the wine is left on the skins for 2 days before pressing, once pressed wine is racked to barrel for malolactic fermentation.
Wood maturation	18 months in 100% new 225 L French oak barrels

WINE DETAILS

Residual Sugar	1.9 g/l
pH	3.81
Total acid	5.3 g/l
Alcohol	14.46 % by volume
Maturation Pot	2011 – 2020

WINEMAKER'S COMMENTS

“Rabelais is a blend of the best Bordeaux components within our Thelema range from the 2007 vintage. During our annual vintage review individual barrels are identified and earmarked for the Rabelais blend, which is complex, elegant and structured. Extraordinary concentrations of luscious dark berries and cedar wood on the nose complimented by a lovely sweet fruit character on the palate. The wine finishes long and firm. Will reward cellaring.”