



THELEMA
"THE MINT"
CABERNET SAUVIGNON
2005

Viticultural Practices

Varietal	: 100% Cabernet Sauvignon – clone 163
Root stock	: 101-14
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1985
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 8 tons per ha
Irrigation	: Supplementary drip
Vintage	: Long ripening period, moderate conditions
Picking date	: 27 th of March
Grape sugar	: Average of 25.0 degrees Balling
Acidity	: Average of 4.85 g/l
pH at harvest	: Average of 3,5

Winemaking Practices

Yeasts	: Natural fermentation
Fermentation temp	: About 26 to 28 degrees C
Method	: De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 6 days, left for 7 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	: 20 months in 225ℓ French oak, 50% new wood

Wine details

Residual Sugar	: 2.0 g/l
pH	: 3,85
Total acid	: 5.0 g/l
Alcohol	: 14.38% by volume
Maturation Pot	: Should peak in about 2011

Winemaker's comments

"Concentrated cassis, mocha and dark chocolate flavours spring to the fore, with a distinctive fresh mint character; absolutely perfect with roast lamb!"