



THELEMA

“THE MINT” CABERNET SAUVIGNON 2006

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 t/ha
Irrigation	: Supplementary drip
Vintage	: 2006
Picking date	: 27 th March
Grape sugar	: 24.9 balling
Acidity	: 4.81
pH at harvest	: 3.5

Winemaking Practices

Yeasts	: Natural occurring wild yeasts
Fermentation temp	: 27 celcius
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 barrel. 45% new French oak, balance in older barrels

Wine details

Residual Sugar	: 1.7g/l
pH	: 3.52
Total acid	: 5.8g/l
Alcohol	: 14.29% by volume
Maturation Pot	: Should peak in about 2013

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!”