



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION NO. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA “THE MINT” CABERNET SAUVIGNON 2008

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 163/205
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 6 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to warm
Picking date	27 th March
Grape sugar	24.6 balling
Acidity	5.8
pH at harvest	3.82

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, left for 9 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 50% new French oak, balance in older barrels

WINE DETAILS

Residual Sugar	1.5g/l
pH	3.83
Total acid	5.1g/l
Alcohol	14.45% by volume
Maturation Pot	2012 - 2020

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! Will reward cellaring.”