



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

PO BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA “THE MINT” CABERNET SAUVIGNON 2009

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 163
Root stock	Mgt 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 15cm
Yield	8.8 t/ha
Irrigation	Supplementary drip
Vintage	Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages the Cape has seen.
Picking date	6 th April
Grape sugar	24.5 °B
Acidity	4.03 g/l
pH at harvest	3.7

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into a stainless steel fermenter, pumped over for 10 days, left for 6 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 50% new French oak, balance in older barrels.

SOIL

Hutton – Deep homogenous red brown structureless loam, sand soil. Exhibits favourable physical characteristics such as good drainage, very good root penetration and has a high growth potential.

WINE DETAILS

Residual Sugar	1.4 g/l
pH	3.69
Total acid	5.9 g/l
Alcohol	14.69% by volume
Maturation Pot	2011 – 2021

POSSIBLE ORIGIN OF “MINT” / EUCALYPTOL CHARACTER

The most likely source of the “mint” character could be attributed to the airborne transfer from the Eucalyptus trees, which border this specific Cabernet Sauvignon Vineyard, to the grape berries. It is believed that the berries outer wax layer could adsorb Eucalyptol, a compound responsible for the aroma, released into the air by the trees. It subsequently becomes dissolved during the fermentation process, which takes place on the skins, inevitably giving the wine a “minty” character unique to this vineyard.