

# SUTHERLAND

## VINEYARDS

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## Sutherland Cabernet Sauvignon 2015

The dark fruit flavours and cassis on the nose are a prequel to the refreshing sweet fruit and ripe tannins the palate delivers. The wine was aged in French oak barrels for 18 months and will reward cellaring.

### MATURATION

Good now, but will improve for 10 years.

### FOOD PAIRING

Red meat (especially game), strong cheeses.

### VITICULTURAL PRACTICES

Varietal	Cabernet Sauvignon
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005
Plant density	2300 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	9.7 - 10.5t/ha
Irrigation	Supplementary drip
Vintage	A cool start to the season, but warmed up during the peak harvesting period. Very little rain during harvest, resulting in good, healthy fruit.
Picking date	24th February - 2 March 2015
Grape sugar	24.1 - 24.7 Balling
Acidity	5.24 - 6.78 g/l
pH at harvest	3.37 - 3.44

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 7 days, pressed and racked to barrel for malolactic fermentation. 18 months in 25% new oak, balance in older barrels. Wines were fermented separately.

### WINE DETAILS

Residual sugar	1.57 g/l
pH	3.46
Total acid	5.75 g/l
Alcohol	13.5 %
Maturation	2018 - 2028

### WINEMAKER'S COMMENTS

The dark fruit flavours and cassis on the nose are a prequel to the refreshing sweet fruit and ripe tannins the palate delivers. The wine was aged in French oak barrels for 18 months and will reward cellaring.