

SUTHERLAND

VINEYARDS

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Sutherland Cabernet Sauvignon 2014

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 5 years.

FOOD PAIRING

Red meat (especially game), strong cheeses.

WINEMAKER'S COMMENTS

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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	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening the same time. It was a tough vintage for the winery crew.
Picking date	27th March 2014
Grape sugar	24 - 24.5 Balling
Acidity	5.0 - 5.4 g/l
pH at harvest	3.6 - 3.7

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	2.0 g/l
pH	3.65
Total acid	5.1 g/l
Alcohol	14.32 %
Maturation	2018 - 2022