

SUTHERLAND

VINEYARDS

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Sutherland Cabernet Sauvignon 2020

Vibrant, dark ruby in colour, this fruit driven, complex wine displays layers of dark berry fruit flavours and prominent cassis on the nose which follow through onto the palate with the additional intrigue of spice. Seamless tannins supported by the fruit intensity have combined to create a wine that provides a satisfying and lingering mouth feel.

FOOD PAIRING

Red meat (especially game), strong cheeses.

VITICULTURAL PRACTICES

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|---------------|---|
| Varietal | Cabernet Sauvignon, Clone 338C |
| Root stock | Mgt 101-14 |
| Soil type | Tukulu / Glenrosa |
| Age of vines | Planted August 2005 |
| Plant density | 2353 vines/ha |
| Trellising | 7 wire Perold with moveable foliage wires |
| Pruning | Spur |
| Yield | 6.64 t/ha |
| Irrigation | Supplementary drip |
| Vintage | One of the earliest and quickest harvests we have had at our Sutherland Vineyards. Slow ripening and then sudden surge in ripening with the ensuing rush to get vineyards picked at what we believe to be optimum ripeness. |
| Picking date | 13th - 17th March 2020 |
| Grape sugar | 24.1 - 24.3° Balling |
| Acidity | 5.03 g/l |
| pH at harvest | 3.5 |

WINEMAKING PRACTICES

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|-------------------|--|
| Yeasts | Alchemy4 |
| Fermentation temp | 26 °C |
| Method | De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over once a day until dry, racked to barrel for malolactic fermentation. 18 months in 35% new French oak, balance in 3rd and 4th fill barrels. |

WINE DETAILS

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|----------------|---------|
| Residual sugar | 1.8 g/l |
| pH | 3.53 |
| Total acid | 5.5 g/l |
| Alcohol | 14.0 % |