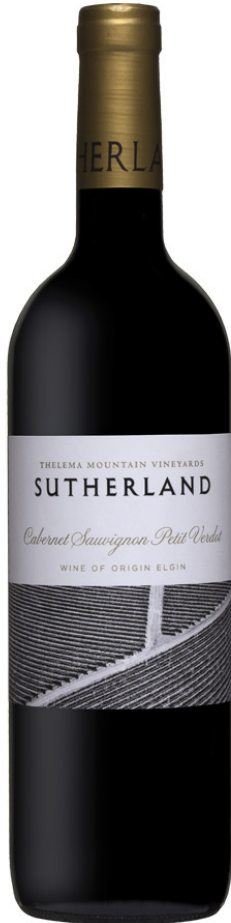


# SUTHERLAND

## VINEYARDS

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## Sutherland Cabernet Sauvignon / Petit Verdot 2008

This blend was aged in French oak barrels for 18 months. The wine is packed with dark fruit flavours, and shows a pleasant spiciness on the palate. There is a refreshing sweet blackcurrant finish. Will reward cellaring.

### MATURATION

Good now, but will improve for 5 years.

### FOOD PAIRING

Red meat (especially game), strong cheeses.

### WINEMAKER'S COMMENTS

This blend was aged in French oak barrels for 18 months. The wine is packed with dark fruit flavours, and shows a pleasant spiciness on the palate. There is a refreshing sweet blackcurrant finish. Will reward cellaring.

### VITICULTURAL PRACTICES

|               |  |
|---------------|--|
| Varietal      | Cabernet Sauvignon / Petit Verdot                                    |
| 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         | Cab Sauv 3.5 t/ha / Petit Verdot 3.5 t/ha                            |
| Irrigation    | Supplementary drip   |
| Vintage       | 2008   |
| Picking date  | 19th March 2008 (Cabernet Sauvignon) & 7th March 2008 (Petit Verdot) |
| Grape sugar   | 25 °B (Cabernet Sauvignon) & 25.2 °B (Petit Verdot)                  |
| Acidity       | 5.1 g/l (Cabernet Sauvignon) & 7.22 g/l (Petit Verdot)               |
| pH at harvest | 3.7 (Cabernet Sauvignon) / 3.55 (Petit Verdot)                       |

### 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, left for 3 days before pressing, racked to barrel for malolactic fermentation. 18 months in 40% new oak, balance in older barrels. Wines were fermented separately. |

### WINE DETAILS

|                |             |
|----------------|-------------|
| Residual sugar | 1.6 g/l     |
| pH             | 3.84        |
| Total acid     | 5.4 g/l     |
| Alcohol        | 14.89%      |
| Maturation     | 2010 - 2015 |