

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

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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