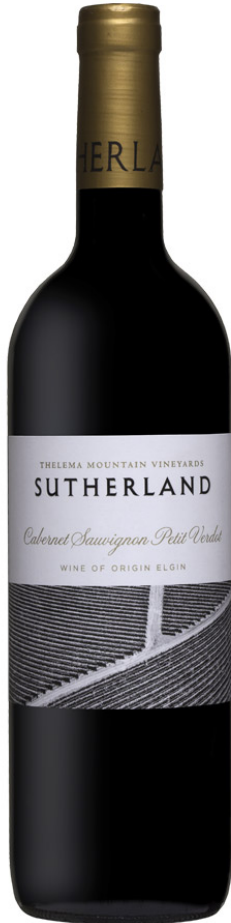


SUTHERLAND

VINEYARDS

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Sutherland Cabernet Sauvignon / Petit Verdot 2009

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 9.5 t/ha / Petit Verdot 7.2 t/ha
Irrigation	Supplementary drip
Vintage	Like 2008, there was a late start to the 2009 harvest. Long, moderate to dry warm spells led to near perfect ripening conditions. Possibly one of the best vintages to date.
Picking date	17th March (Cabernet Sauvignon) & 9th March (Petit Verdot)
Grape sugar	25.2 °B (Cabernet Sauvignon) & 25.7 °B (Petit Verdot)
Acidity	4.8 g/l (Cabernet Sauvignon) & 6.8 g/l (Petit Verdot)
pH at harvest	3.52 (Cabernet Sauvignon) / 3.45 (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	1.5 g/l
pH	3.66
Total acid	5.9 g/l
Alcohol	14.92%
Maturation	2010 - 2015