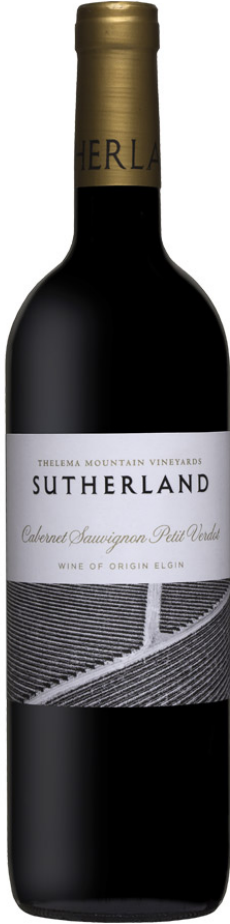


# SUTHERLAND

## VINEYARDS

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## Sutherland Cabernet Sauvignon / Petit Verdot 2010

The dark fruit flavours and wild berries on the nose are a prequel to the refreshing sweet blackcurrant and ripe tannins the palate delivers. A real berry bomb.

### 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 dark fruit flavours and wild berries on the nose are a prequel to the refreshing sweet blackcurrant and ripe tannins the palate delivers. A real berry bomb. 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 4.0 t/ha / Petit Verdot 3.5 t/ha
Irrigation	Supplementary drip
Vintage	Dry, moderate to warm vintage with wines of intense colour, fine tannins and fruit concentration.
Picking date	19th March (Cabernet Sauvignon) & 7th March (Petit Verdot)
Grape sugar	25.0 °B (Cabernet Sauvignon) & 25.25 °B (Petit Verdot)
Acidity	5.11 g/l (Cabernet Sauvignon) & 7.2 g/l (Petit Verdot)
pH at harvest	3.68 (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

Production	23 166 bottles
Blend	71% Cabernet Sauvignon 29% Petit Verdot
Residual sugar	2 g/l
pH	3.59
Total acid	5.7 g/l
Alcohol	15.12%
Maturation	2014 - 2020