

SUTHERLAND

VINEYARDS

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Sutherland Cabernet Sauvignon / Petit Verdot 2011

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

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. 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 t/ha / Petit Verdot 6-10 t/ha
Irrigation	Supplementary drip
Vintage	Warm and dry vintage with wines of intense colour and fruit concentration across all red varietal.
Picking date	16th March (Cabernet Sauvignon) & 5th March (Petit Verdot)
Grape sugar	25.0 °B (Cabernet Sauvignon) & 25.0 °B (Petit Verdot)
Acidity	6.2 g/l (Cabernet Sauvignon) & 6.4 g/l (Petit Verdot)
pH at harvest	3.5 (Cabernet Sauvignon) / 3.4 (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, pressed and racked to barrel for malolactic fermentation. 18 months in 25% new oak, balance in older barrels. Wines were fermented separately.

WINE DETAILS

Residual sugar	2.1 g/l
pH	3.63
Total acid	5.1 g/l
Alcohol	14.0 %
Blend	80% Cabernet Sauvignon 20% Petit Verdot
Maturation	2015 - 2020