



THELEMA

MOUNTAIN VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA

TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Thelema Cabernet Sauvignon 2001

This wine has concentrated blackcurrant, blackberry and mocha flavours with hints of mint and eucalyptus and nice grippy tannins. It's drinking well now but should benefit from ageing for many years to come.

FOOD PAIRING

A perfect accompaniment to grilled beef, especially with a Béarnaise sauce and rocket salad.

WINEMAKER'S COMMENTS

This wine has concentrated blackcurrant, blackberry and mocha flavours with hints of mint and eucalyptus and nice grippy tannins. It's drinking well now but should benefit from ageing for many years to come.

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clones 163 & 46
Root stock	101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988 & 1989
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	Approximately 7 t/ha
Irrigation	Supplementary drip
Vintage	Fairly late, with even ripening
Picking date	5 – 25th March
Grape sugar	24 °B
Acidity	6.0g/l
pH at harvest	3.4

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	29 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over for 8 days, left for 3 days before pressing, racked to barrel for malolactic fermentation.
Wood maturation	20 months in barrel. 50% new French oak, balance in older barrels.

WINE DETAILS

Residual sugar	1.4g/l
pH	3.55
Total acid	5.1g/l
Alcohol	14.2%