



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cabernet Sauvignon 2009

Complex and stylish, with bags of ripe blackcurrant and coffee flavours. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate. The finish is long and firm.

MATURATION

Already drinking well, and will develop for 8 years.

FOOD PAIRING

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

WINEMAKER'S COMMENTS

Complex and stylish, with bags of ripe blackcurrant and coffee flavours. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate. The finish is long and firm.

VITICULTURAL PRACTICES

Varietal	100% Cabernet Sauvignon – clone 46,169A and 338C
Root stock	101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 1988, 1989 & 2002
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	Approximately 8 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 the Cape has seen.
Picking date	12th March – 15th April
Grape sugar	24.7 °B
Acidity	4.9 g/l
pH at harvest	3.64.9 g/l

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °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	18 months in barrel. 45% new French oak, balance in older barrels.

WINE DETAILS

Residual sugar	1.8g/l
pH	3.7
Total acid	6.0g/l
Alcohol	14.31%
Maturation	2012 - 2025