



# THELEMA

MOUNTAIN VINEYARDS

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

TEL: +27 21 885 1924 • EMAIL: [wines@thelema.co.za](mailto:wines@thelema.co.za) • [www.thelema.co.za](http://www.thelema.co.za)



## Thelema Cabernet Sauvignon 2012

Complex and stylish, with aromas of ripe blackcurrant, dark chocolate and pencil shavings. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate, with a lovely long finish.

### 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 aromas of ripe blackcurrant, dark chocolate and pencil shavings. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate, with a lovely long finish.

### VITICULTURAL PRACTICES

Varietal	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 7.61 t/ha
Irrigation	Supplementary drip
Vintage	Dry season with cool weather during the ripening period resulting in ideal conditions for production of elegant, well balanced wines.
Picking date	26th March – 4th April
Grape sugar	Approximately 24.1 °B
Acidity	5.2 g/l
pH at harvest	3.61

### 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	2.2 g/l
pH	3.70
Total acid	4.9 g/l
Alcohol	14.5
Maturation	2016 – 2025