



THELEMA

MOUNTAIN VINEYARDS

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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