



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cabernet Sauvignon 2017 Magnum (1.5L)

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 further with age.

FOOD PAIRING

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

VITICULTURAL PRACTICES

Varietal	Cabernet Sauvignon – clone 46,169A and 338C
Root stock	Mgt 101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted in 1988, 1989 & 2002
Plant density	3200 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	Approximately 7.3 tons per hectare
Irrigation	Supplementary drip
Vintage	Cool summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	23 February
Grape sugar	Approximately 25.5 °B
Acidity	5.9 - 6.2 g/l
pH at harvest	3.45 - 3.66

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	2.3 g/l
pH	3.52
Total acid	5.6 g/l
Alcohol	14.5
Maturation	2019 – 2037