



THELEMA

MOUNTAIN VINEYARDS

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Thelema Cabernet Sauvignon 2018 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.

FOOD PAIRING

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

VITICULTURAL PRACTICES

Varietal	Cabernet Sauvignon – clone 46C,169A and 338C
Root stock	101-14, R110 & R99
Soil type	Hutton – decomposed granite
Age of vines	Planted 2002, 2003 & 2008
Plant density	2000 - 2300 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 15cm
Yield	Approximately 9 tons per hectare
Irrigation	Supplementary drip
Vintage	A warm, dry vintage with a late start, resulted in smaller tonnage but yielding balanced, well structured wines with lovely intensity.
Picking date	12 - 19 March
Grape sugar	Approximately 25.5 °B
Acidity	5.9 - 6.2 g/l
pH at harvest	3.45 - 3.66

WINEMAKING PRACTICES

Yeasts	Alchemy 4
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, 2 aerative pump-overs per day, pressed off once dry, racked to barrel for malolactic fermentation.
Wood maturation	18 months in barrel. 40% new French oak, balance in older barrels.

WINE DETAILS

Residual sugar	2.1 g/l
pH	3.48
Total acid	5.7 g/l
Alcohol	14 %